Journal of Food Protection Indices to Volume 60

AUTHOR INDEX

ABAD, F. X., viruses in shellfish, 677

ABARCA, M. L., new ochratoxigenic *Aspergillus* species, 1580

ABOU-ARAB, A. A., (see Abu-Tarboush, 761)

ABRAMSON, D., (see Kierek-Jaszczuk, 321)

ABU-TARBOUSH, H. M., sensory and microbial quality of irradiated chicken, 761

ACCENSI, F., (see Abarca, 1580)

ADESIYUN, A. A., *escherichia coli* from cow's milk and feces, 1174

AGUSTIN, A. I., (see Carramiñana, 1312)

AHVENAINEN, R., (see Hurme, 520)

AKERS, K., (see Langlois, 655)

AL-KAHTANI, H. A., (see Abu-Tarboush, 761)

ALLOTEY, J., (see Gashe, 1376)

ALVARRUIZ, A., (see Rodrigo, 961); (see Rodrigo, 967)

ALVES, D., (see Wilson, 1451)

ALVES, D. M., (see Odumeru, 954)

ANDERSON, J. E., production and thermal stability of sea with chitin, 1351

ANDERSON, J. G., (see Rowan, 1089)

ANDERSON, K. E., (see Lucore, 1324)

ANDERTON, A., (see Rowan, 1089)

ANDREWS, L. S., radiosensitivity of *L. monocytogenes* with split dose, 262

ANGUITA, G., monoclonal antibody detection of bovine milk, 64; (see Haza, 973)

ANGULO, F. J., (see Bean, 1265)

ANTONINI, G., lactoferrin anti-invasive activity to *L. monocytogenes*, 267

AONO, E., PCR identification of *Vibrio vulnificus*, 81

ARIÑO, A., (see Blanco, 667); (see Carramiñana, 1312)

ARIMI, S. M., listeria ribotypes recovered from dairy environments, 811

ARONSON, T. W., (see Holtzman, 185)

ARYANA, K. J., (see Haque, 1095)

ATIA, M., (see Abu-Tarboush, 761)

AVERY, S. M., antilisterial effects of sorbate-nisin combination, 1075

AVOYNE, C., immunomagnetic capture to detect listeria spp., 377

AXELSON-LARSSON, L., (see Hurme, 520)

BABIC, I., *listeria monocytogenes* on fresh-cut spinach, 912

BÉGIN., A., (see Ouattara, 246)

BAGI, L. K., (see Buchanan, 254)

BAILEY, S., (see Liong, 1022)

BAILO, N. B., (see Reinheimer, 59)

BAJABER, A. S., (see Abu-Tarboush, 761)

BARBA, A., (see Navarro, 1120)

BARBUT, S., (see Tomicka, 1487)

BARCINA, Y., (see Ordóñez, 1371)

BARDELL, D., Herpesvirus on food, 1259

BARMORE, C. R., (see Larson, 1208)

BARON, F., *s. enteritidis* in liquid egg white, 1318

BARRIOS, M. J., aflatoxin-producing strains of *Aspergillus flavus* isolated from cheese, 192

BASTIN, S., (see Langlois, 655)

BATT, C. A., (see Welker, 407)

BATZIOS, C. A., (see Grigoriadis, 903)

BAWCOM, D. B., (see Miller, 242)

BEAN, N. H., surveillance of foodborne disease outbreaks, 1265

BEELMAN, R. B., (see Anderson, 1351)

BELL, C. R., (see Dowe, 1201)

BELLON-FONTAINE, M. N., (see Bouttier, 16)

BELLUCCI, M., (see Gobbetti, 499)

BENSON, C. E., (see White, 1189)

BERAN, G. W., (see Pirtle, 426)

BERLIN, O. G. W., (see Holtzman, 185)

BERNARD, D. T., (see Deibel, 436)

BERRY, E. D., cold temperature growth and adaptation, 1585; (see Foegeding, 1256)

BERTUZZI, T., (see Galvano, 985)

BESSER, T. E., (see Hancock, 363); (see Hancock, 462); (see Rice, 1386); (see Tarr, 1466)

BEUCHAT, L. R., *neosartorya fischeri* in jelly, 1577; (see Zhao, 215)

BIBB, W. F., (see Matar, 1038)

BIGHAM, R. L., (see Jericho, 1509)

BIND, J.-L., (see Avoyne, 377)

BINETTI, A. G., (see Reinheimer, 59)

BJÖRKROTH, K. J., lactobacillus fructivorans in ketchup, 505; (see Korkeala, 724)

BLAIS, B. W., *e. coli* O157 *Polymacron*™ EIA, 98

BLANCO, D., "bone taint" in Spanish dry-cured hams, 667; (see Carramiñana, 1312)

BOCKEMÜHL, J., (see Karch, 1454)

BOGNANNO, M., (see Galvano, 985)

BOIAN, M. G., (see Holtzman, 185)

BOLIN, R. R., (see Kochevar, 107)

BOO, H. C., (see Leisner, 1235)

BOOTH, R. A., (see Blais, 98)

BORDAS, A. C., antibiotic resistance: interaction of pesticides and antibiotics, 531

BORGDORFF, M., (see Notermans, 1395)

BORGDORFF, M. W., (see Simone, 442)

BORI, M., (see Papageorgiou, 1041)

BOSCH, A., (see Abad, 677)

BOUTTIER, S., attachment of *S. choleraesuis* to meat, 16

BOYD, G., (see Thayer, 756)

Journal of Food Protection Indices to Volume 60

AUTHOR INDEX

ABAD, F. X., viruses in shellfish, 677

ABARCA, M. L., new ochratoxigenic *Aspergillus* species, 1580

ABOU-ARAB, A. A., (see Abu-Tarboush, 761)

ABRAMSON, D., (see Kierek-Jaszczuk, 321)

ABU-TARBOUSH, H. M., sensory and microbial quality of irradiated chicken, 761

ACCENSI, F., (see Abarca, 1580)

ADESIYUN, A. A., *escherichia coli* from cow's milk and feces, 1174

AGUSTIN, A. I., (see Carramiñana, 1312)

AHVENAINEN, R., (see Hurme, 520)

AKERS, K., (see Langlois, 655)

AL-KAHTANI, H. A., (see Abu-Tarboush, 761)

ALLOTEY, J., (see Gashe, 1376)

ALVARRUIZ, A., (see Rodrigo, 961); (see Rodrigo, 967)

ALVES, D., (see Wilson, 1451)

ALVES, D. M., (see Odumeru, 954)

ANDERSON, J. E., production and thermal stability of sea with chitin, 1351

ANDERSON, J. G., (see Rowan, 1089)

ANDERSON, K. E., (see Lucore, 1324)

ANDERTON, A., (see Rowan, 1089)

ANDREWS, L. S., radiosensitivity of *L. monocytogenes* with split dose, 262

ANGUITA, G., monoclonal antibody detection of bovine milk, 64; (see Haza, 973)

ANGULO, F. J., (see Bean, 1265)

ANTONINI, G., lactoferrin anti-invasive activity to *L. monocytogenes*, 267

AONO, E., PCR identification of *Vibrio vulnificus*, 81

ARIÑO, A., (see Blanco, 667); (see Carramiñana, 1312)

ARIMI, S. M., listeria ribotypes recovered from dairy environments, 811

ARONSON, T. W., (see Holtzman, 185)

ARYANA, K. J., (see Haque, 1095)

ATIA, M., (see Abu-Tarboush, 761)

AVERY, S. M., antilisterial effects of sorbate-nisin combination, 1075

AVOYNE, C., immunomagnetic capture to detect listeria spp., 377

AXELSON-LARSSON, L., (see Hurme, 520)

BABIC, I., *listeria monocytogenes* on fresh-cut spinach, 912

BÉGIN., A., (see Ouattara, 246)

BAGI, L. K., (see Buchanan, 254)

BAILEY, S., (see Liong, 1022)

BAILO, N. B., (see Reinheimer, 59)

BAJABER, A. S., (see Abu-Tarboush, 761)

BARBA, A., (see Navarro, 1120)

BARBUT, S., (see Tomicka, 1487)

BARCINA, Y., (see Ordóñez, 1371)

BARDELL, D., Herpesvirus on food, 1259

BARMORE, C. R., (see Larson, 1208)

BARON, F., *s. enteritidis* in liquid egg white, 1318

BARRIOS, M. J., aflatoxin-producing strains of *Aspergillus flavus* isolated from cheese, 192

BASTIN, S., (see Langlois, 655)

BATT, C. A., (see Welker, 407)

BATZIOS, C. A., (see Grigoriadis, 903)

BAWCOM, D. B., (see Miller, 242)

BEAN, N. H., surveillance of foodborne disease outbreaks, 1265

BEELMAN, R. B., (see Anderson, 1351)

BELL, C. R., (see Dowe, 1201)

BELLON-FONTAINE, M. N., (see Bouttier, 16)

BELLUCCI, M., (see Gobbetti, 499)

BENSON, C. E., (see White, 1189)

BERAN, G. W., (see Pirtle, 426)

BERLIN, O. G. W., (see Holtzman, 185)

BERNARD, D. T., (see Deibel, 436)

BERRY, E. D., cold temperature growth and adaptation, 1585; (see Foegeding, 1256)

BERTUZZI, T., (see Galvano, 985)

BESSER, T. E., (see Hancock, 363); (see Hancock, 462); (see Rice, 1386); (see Tarr, 1466)

BEUCHAT, L. R., *neosartorya fischeri* in jelly, 1577; (see Zhao, 215)

BIBB, W. F., (see Matar, 1038)

BIGHAM, R. L., (see Jericho, 1509)

BIND, J.-L., (see Avoyne, 377)

BINETTI, A. G., (see Reinheimer, 59)

BJÖRKROTH, K. J., lactobacillus fructivorans in ketchup, 505; (see Korkeala, 724)

BLAIS, B. W., *e. coli* O157 *Polymacron*™ EIA, 98

BLANCO, D., "bone taint" in Spanish dry-cured hams, 667; (see Carramiñana, 1312)

BOCKEMÜHL, J., (see Karch, 1454)

BOGNANNO, M., (see Galvano, 985)

BOIAN, M. G., (see Holtzman, 185)

BOLIN, R. R., (see Kochevar, 107)

BOO, H. C., (see Leisner, 1235)

BOOTH, R. A., (see Blais, 98)

BORDAS, A. C., antibiotic resistance: interaction of pesticides and antibiotics, 531

BORGDORFF, M., (see Notermans, 1395)

BORGDORFF, M. W., (see Simone, 442)

BORI, M., (see Papageorgiou, 1041)

BOSCH, A., (see Abad, 677)

BOUTTIER, S., attachment of *S. choleraesuis* to meat, 16

BOYD, G., (see Thayer, 756)

BOYER, J. E., JR., (see Nutsch, 485)
BOYER, J. R., (see Garcia Zepeda, 777)
BRADLEY, J. A., hazard analysis: beef lymph node abscessation, 157; (see Jericho, 1509)
BRADLEY, R. L., JR., (see Painter, 525)
BRADY, M. S., (see Bordas, 531)
BRAGULAT, M. R., (see Abarca, 1580)
BREEN, P. J., poultry decontamination by cetylpyridinium chloride, 1019
BROWN, R. L., fungal growth in resistant maize kernels, 84
BRULE, G., (see Baron, 1318)
BRYAN, F. L., hazards at food vending sites in Zambia, 391; (see Guzewich, 555); (see Jermini, 288); (see Schmitt, 161); (see Todd, 715); surveilance of foodborne disease, 567; surveillance of foodborne disease, 701
BUCHANAN, R. L., *l. monocytogenes* dose-response relations, 918; NACMCF principles of microbial risk assessment, 1417; suppression of *Listeria* by *Carnobacterium*, 254
BUEGE, D. R., (see Calicioglu, 1158)
BUENDIA, H., (see Ogden, 935)
BUFANO, N.,. (see Hogue, 1194)
BULLERMAN, L. B., (see Munimbazi, 849)
BUNCIC, S., (see Avery, 1075)
BUTA, J. G., (see Babic, 912)
BUTIN, M., (see Avoyne, 377)
CABAÑES, F. J., (see Abarca, 1580)
CABEDO, L., attachment of *E. coli* O157:H7 to beef, 102
CAFFER, M. I., (see Tessi, 1001)
CAL, P., botulinum toxin production on catfish, 1358
CALICCHIA, M. L., rapid *E. coli O157:H7* detection from beef carcass surface, 870
CALICIOGLU, M., e. coli O157:H7 viability in beef summer sausage, 1158
CALL, J. E., (see Miller, 1334); (see Palumbo, 746)
CAMP, M., (see Kotula, 276)
CANTALEJO, M. J., fusarin C production, 837; production of fusarin C by *Fusarium moniliforme*, 433
CAPELLAS, M., (see Gervilla, 33)
CARBALLO, J., low- and high-fat beef patties under high pressure, 48; (see Colmenero, 1099)
CARCELLER-ROSA, J.-M., (see Izquierdo-Pulido, 831)
CAREY, J. B., (see Kuo, 639); (see Kuo, 694)
CARMINATI, D., (see Giraffa, 732)
CARPENTER, L. V., (see Hancock, 363); (see Rice, 1386)
CARR, M. A., (see Miller, 242); (see Tinney, 625)
CARRAMIÑANA, J. J., *Salmonella* serotypes in a poultry slaughterhouse, 1312
CARRASCO, J. M., (see Cantalejo, 433); (see Cantalejo, 837)
CARRASCOSA, A. V., (see Carballo, 49)
CARRERA, E., (see Gutiérrez, 23)
CASTELLÁ, G., (see Abarca, 1580)
CASTILLO, A., (see Torres-Vitela, 237)
CATANIA, M. R., (see Antonini, 266)
CERQUEIRA, A. M. F., diarrheagenic *Escherichia coli* in raw beef products, 177
CHAE, Y.-S., (see Ham, 1247)
CHAMPAGNE, C. P., rapid deft for raw milk bacteria
CHANG, C. H., (see Huang, 6)
CHANG, T. C., (see Huang, 6)
CHAVES, A. R., (see Osornio, 1230)
CHEN, J., (see Hudson, 891); (see Tomicka, 1487)
CHEN, L.-F., (see Chou, 923)
CHEN, S., (see Steele, 1341)
CHERRY-MERRITT, J. S., (see Orta-Ramirez, 471)
CHIBIYA, H., (see Bryan, 391)
CHIES, L., (see Galvano, 985)
CHILUFYA, E. N., (see Bryan, 391); (see Jermini, 288); (see Schmitt, 161)
CHINESTA, F., (see Mateu, 1224)
CHIOU, R. Y.-Y., aflatoxin content of single peanut kernels, 843
CHMIELEWSKI, R. A. N., (see Frank, 43)
CHOI, K.-K., (see Ham, 1247)
CHOU, C.-C., enterotoxin production by a strain of staphylococcus warneri, 923
CHUN, C. K., (see Rusul, 644)
CLARK, K., (see Ramu, 358)
CLARKE, J. R., (see Frohlich, 172)
CLARKE, R. C., (see Wilson, 1451)
CLAVERO, M. R. S., (see Zhao, 215)
CLEARY, T. G., (see López, 1458)
CLEVELAND, T. E., (see Brown, 84)
COLIN, P., (see Humbert, 1306)
COLMENERO, F. J., retail chilled display storage of bologna, 1099; (see Carballo, 49)
COMPADRE, C. M., (see Breen, 1019)
CONCHELLO, P., (see Blanco, 667)
CONNER, D. E., acid treatment of beef trim, 1560; (see Kotrola, 898); (see Tamblyn, 629)
CONTRINI, M. M., (see López, 1458)
COOK, D. W., refrigeration of oyster shellstock, 349
CORDOBA, M. G., (see Barrios, 192)
CORRIER, D. E., provision of lactose to molting hens, 10
CORSETTI, A., (see Gobbetti, 499)
CORTÉS, E., (see Colmenero, 1099)
COSBY, D. E., in vitro activity of chicken bacterial isolates against *Salmonella*, 120
COSENTINO, S., microbiological conditions in ewe's milk plants, 283
COX, N. A., (see Cosby, 120)
CRANDALL, A. D., (see De Martinis, 420)
CRAVEN, S. E., (see Cosby, 120)
CREUS-VIDAL, J. M., (see Fernandez Muiño, 78)
CURTIS, P. A., (see Lucore, 1324)
CUTTER, C. N., parameters affecting spray washing of beef, 614; (see Dorsa, 114); (see Dorsa, 619)
DALSGAARD, A., bacteriocidal effect of lime juice, 1329; characterization of of *vibrio vulnificus* isolated from shrimp products, 1132
DAMERT, W. G., (see Buchanan, 918)
DANIELS, M. T., (see Bean, 1265)
DARGATZ, D. A., escherichia coli O157 in feces of feedlot cattle, 466; (see Hancock, 462)
DAVIDSON, P. M., (see Ogunrinola, 1574); (see Ulate-Rodríguez, 1046); (see Ulate-Rodríguez, 1050)
DAVIDSON, P.M., (see Manderfeld, 72)
DAVIS, S., (see Welker, 407)
DE ANGELIS, A., (see Galvano, 985)
DE BOER, E., (see Heuvelink, 817)
DE JESUS, A. E., (see Geornaras, 551)
DE LOSREYES-GAVILÁN, C. G., (see Margolles, 689)

DE MARTINIS, E. C. P., nisin resistance in *Listeria monocytogenes*, 420
DE ROSE, M. F., (see López, 1458)
DEBOOM, T., (see Deibel, 436)
DEGRANDIS, S. A., (see Steele, 1341)
DEGUCHI, Y., (see Aono, 81)
DEIBEL, K., allergen prevention program, 436
DELAQUIS, P. J., antimicrobial activity of allyl isothiocyanate, 943
DELAVAL, J., (see Avoyne, 377)
DELOACH, J. R., (see Corrier, 10)
DENG, M. Y., (see Fratamico, 1167)
DESMARCHELIER, P. M., enterohemorrhagic *E. coli* Australia, 1447
DILTS, B. D., (see Greer, 1388)
DODD, C. E. R., (see Ogden, 935)
DONG, F. M., (see Peterson, 928)
DONNELLY, C. W., (see Arimi, 81); (see Silk, 1302); (see Silk, 1483)
DONOGHUE, D. J., Drug transfer into eggs, 1251
DOORES, S., (see Anderson, 1351)
DORSA, D. J., ecology of decontaminated beef carcasses, 619
DORSA, W. J., beef carcass decontamination procedures, 1146; ecology of decontaminated beef carcasses, 114; (see Cutter, 614)
DOWE, M. J., growth of *L. monocytogenes* in soil, 1201
DOYLE, M. P., (see Wang, 610); (see Zhao, 215)
DUNAIF, G., (see Deibel, 436)
DUVALL, R. E., *listeria* ID testkit evaluation, 995
EBEL, E. D., (see Hancock, 363); (see Hogue, 1194); (see Rice, 1386)
EBLEN, B. S., (see Miller, 1334)
ECK, M. L., (see Louch, 139)
ECKEL, R., (see Sauer, 1612)
EDWARDS, C. G., (see Ogunrinola, 1574)
EISEL, W. G., (see Linton, 1084)
EKLUND, M. W., (see Peterson, 928); (see Poysky, 649)
EL-MOJADDIDI, M. A., (see Abu-Tarboush, 761)
ENDO, K., (see Aono, 81)
ENTIS, P., 24-hour *E. coli* O157;H7 enumeration in foods, 885
FAILLE, C., heat resistance of *B. cereus* spores, 544
FAIOLA, N., (see Welker, 407)
FAITH, N. G., (see Calicioglu, 1158)
FARBER, J. M., (see Nazarowec-White, 226); (see Odumeru, 954)
FEIRTAG, J. M., (see Velazquez, 537); (see Velazquez, 799)
FERNANDES, C. F., microbial quality of processed catfish, 54; pathogenic bacteria in processed catfish, 1182
FERNANDEZ MUIÑO, M. A., acaricide residues in Galician honey, 78
FERNANDEZ, P., (see Carballo, 49)
FERNÁNDEZ, P., (see Colmenero, 1099)
FERNÁNDEZ, P. S., predictive model for non-proteolytic *C. botulinum*, 1064; (see Rodrigo, 144)
FERRAGUT, V., (see Gervilla, 33)
FERRIS, K., (see Hogue, 1194)
FINN, M. J., microbiology of MAP vegetables, 1347
FINNE, G., (see Torres-Vitela, 237)
FIRSTENBERG-EDEN, R., rapid detection of *E. coli* O157 in foods, 219
FISZMAN, S., (see Rodrigo, 315)
FLANNIGNA, B., (see Lopez-Diaz, 1381)
FLEMING, H. P.
FLICK, G. J., JR., (see Fernandes, 1182); (see Fernandes, 54)
FOEGEDING, P. M., cold temperature growth of *B. cereus*, 1256; (see Berry, 1583)
FOEGEDING, P.M., (see Schuman, 231)
FONTAINE, J., (see Champagne, 874)
FORAN, J. A., (see Neumann, 1426)
FOURNIAT, J., (see Bouttier, 16)
FOX, J. B., JR., (see Thayer, 756)
FRÍGOLA, A., (see Rodrigo, 961); (see Rodrigo, 967)
FRANK, J. F., sanitation of food-contact surfaces, 43; (see Liong, 1022)
FRATAMICO, P. M., bioluminescent *E. coli O157:H7, 1167*
FROHLICH, A. A., confirmation of ochratoxin A in swine kidney, 172
FROMAN, S., (see Holtzman, 185)
FRUHNER, L. C., (see Steele, 1341)
FUNG, D. Y. C., (see Hague, 1072); (see Prasai, 795)
GAJARDO, R., (see Abad, 677)
GALLARDO, F., (see Ogden, 935)
GALVANO, F., in vitro affinity of activated carbons for fumonisin B_1, 985
GALVANO, M., (see Galvano, 985)
GAMBREL-LENARZ, S., (see Calicchia, 870)
GANNON, V. P. J., (see Jericho, 1509)
GARBER, L. P., (see Dargatz, 466)
GARCÍA, B., (see Navarro, 1120)
GARCÍA, G., (see Heredia, 998)
GARCÍA, T., (see Anguita, 64); (see Gutiérrez, 23); (see Haza, 973)
GARCÍA-ALVARADO, J. S., (see Heredia, 998)
GARCIA, M., (see Mateu, 1224)
GARCIA ZEPEDA, C. M., extrusion and irradiation effects on *Clostridium sporogenes* spores, 777
GARDNER, N. J., (see Champagne, 874)
GARREN, D. M., retention of acid tolerance and acid shock responses, 1478
GARRETT, E. S., hazards and safety of seafoods, 1409
GARRIDO-FERNÁNDEZ, A., (see Hornero-Méndez, 414)
GASHE, B. A., microbiology of phane, 1376
GAUTIER, M., (see Baron, 1318)
GAVINI, F., (see Faille, 544)
GAYA, P., (see Rodriguez, 28)
GEORNARAS, I., poultry sample bacterial populations, 551
GERVILLA, R., *literia innocua* under high pressure in ewe's milk, 33
GILLESPIE, B. E., (see Matthews, 686)
GIRAFFA, G., dairy enterococci, 732; (see Reinheimer, 59)
GLATZ, B. A., (see Paik, 1529)
GLOVER, N., (see Holtzman, 185)
GOBBETTI, M., bioactive peptides from vegetable proteins, 499
GOLDOFT, M., (see Tarr, 1466)
GONZÁLEZ, I., (see Anguita, 64); (see Gutiérrez, 23); (see Haza, 973)
GOOSEN, M., (see Simone, 442)
GOULDING, J. S., (see Bean, 1265)
GRASSO, G. M., (see Sammarco, 367)
GRECO, R., (see Antonini, 266)

GREEN, S., (see Sauer, 1612)
GREER, G. G., HGMF enumeration of meat spoilage bacteria, 1388
GREER, J. I., (see Taylor, 698)
GRIFFITH, C. J., (see Worsfold, 399)
GRIFFITHS, M. W., (see Hudson, 891); (see Odumeru, 1391); (see Steele, 1341); (see Tomicka, 1487)
GRIGORIADIS, S. G., campylobacteria in fresh and frozen hamburgers, 903
GRODNER, R. M., (see Andrews, 262)
GROGAN, H., (see Van Donkersgoed, 1502)
GUAMIS, B., (see Gervilla, 33)
GUERRERO, I., (see Ogden, 935)
GUNES, G., microbial quality of fresh potatoes, 863
GUTH, B. E. C., (see Cerqueira, 177)
GUTIÁRREZ, R., ELISA detection of psychrotrophic bacteria in milk, 23
GUTTMAN, A. E., (see Poysky, 649)
GUZEWICH, J. J.,surveillance of foodborne disease, 555; (see Bryan, 567); (see Bryan, 701); (see Todd, 715)
HAGUE, M. A., reducing *Clostridium* in precooked beef, 1072
HAIKARA, A., (see Satokari, 1571)
HAIRSTON, H., (see Donoghue, 1251)
HAKALIMA, A. T., (see Schmitt, 161); (see Jermini, 288)
HAM, S.-S., antigenotoxicity of enzymatic browning, 1247
HANCOCK, D. D., E. coli O157in dairy cattle, 363; E. coli O157 in cattle, 462; (see Dargatz, 466); (see Rice, 1386); (see Tarr, 1466)
HAQUE, Z. U., age-induced changes in microbial counts in cheddar, 1097
HARA-KUDO, Y., radish sprouts as a vehicle of *E. coli* O157: H7, 1125
HARGIS, B. M., (see Corrier, 10)
HARPER, C. L., (see Safvi, 309)
HARRISON, J. A., *Listeria* and *Salmonella* in ground beef jerky, 1139
HARRISON, M. A.,(see Cosby, 120); (see Cal, 1358); (see Garren, 1478); (see Harrison, 1139)
HATHAWAY, S. C., food safety risk assessment guidelines, 1432; (see van der Logt, 1110)
HAUBEN, K. J. A., (see Michiels, 1515)
HAYASHIDANI, H., (see Kanai, 328)
HAYES, P. S., (see Matar, 1038)
HAZA, A. I., monoclonal antibody for detection of caprine milk, 975; (see Anguita, 64)
HEBER, A. J., (see Lutgring, 804)
HEDBERG, C., (see Tauxe, 1400)
HENDRICKS, M. T., pathogen growth in aerobic CO_2, 1548
HEREDIA, N. L., elevationof heat resistance of *C. perfringens*, 998
HERMAN, L. M. F., (see Rijpens, 548)
HERNÁNDEZ, E. (see Cantalejo, 433); (see Cantalejo, 837)
HERNÁNDEZ, P. E., (see Gutiérrez, 23); (see Anguita, 64); (see Haza, 973)
HERNÁNDEZ-HERRERO, M., (see Roig-Sagués, 430)
HERNÁNDEZ-JOVER, T., Biogenic amines in fermented sausages, 825
HERRERA, A., (see Blanco, 667); (see Carramiñana, 1312)
HERRIOTT, D. E., (see Rice, 1386)
HERRIOTT, D.E., (see Hancock, 363)
HEUVELINK, A. E., media and test kits for *E. coli* O157, 817
HILL, A. R., (see Hudson, 891)
HIRAHARA, Y., determination of phenothrin and its metabolite PBA, 305
HITCHINS, A. D., (see Duvall, 995)
HLADY, W. G., vibrio and raw oysters, 353
HOFER, E., (see Lázaro, 1029)
HOFFMAN, C. A., recovery of *S. Javiana* from cheese, 1493
HOGUE, A., (see White, 1189)
HOGUE, A. T., surveys of *Salmonella* in liquid egg and hens, 1194
HØI, L., (see Dalsgaard, 1132)
HOLLEY, R. A., (see Ouattara, 2[illegible]6); Surface growth in sliced delicatessen meats, 510
HOLT, P. S., (see Corrier, 10)
HOLTZMAN, A. E., nontuberculous mycobacteria in bottled water, 185
HONG, C.-C., simultaneous determination of penicillin residues by HPLC, 1006
HOOD, S. K., media and surface conditioning influence cell adherence, 1034; adherent gram-negative species from meat-processing plants, 1135
HORNERO-MÉNDEZ, D., HPLC analysis of biogenic amines, 414; (see Mínguez-Mosquera, 853)
HOTCHKISS, J. H., (see Hendricks, 1548)
HSU, Y.-C., (see Orta-Ramirez, 471)
HUANG, S. W., identification of *E. coli* by β-glucuronidase test, 6
HUANG, Y.-W., (see Cal, 1358); (see Khanna, 300)
HUDSON, L. M., *C. coli* O157 in fermented dairy products, 891
HUGHES, M. D., (see Larson, 1208)
HUIDOBRO, J. F., (see Fernandez Muiño, 78)
HUMBERT, F. S., *salmonella* enumeration by MPN and ES, 1306
HUNT, M. C., (see Garcia Zepeda, 777)
HUPPERTZ, H.-I., (see Karch, 1454)
HURME, E. U., microbial penetration in semirigid packages, 520
HUTTUNEN, E. (see Yang, 786)
IANNITTO, G., (see Sammarco, 367)
IBÁÑEZ, F. C., (see Ordóñez, 1371)
INGHAM, S. C., (see Tsai, 75); (see Williams, 1128); (see Xavier, 181)
ITO, Y., (see Hara-Kudo, 1125)
IWAKI, M., (see Hara-Kudo, 1125)
IZQUIERDO-PULIDO, M., (see Hernández-Jover, 825); tyramine formation by *Pediococcus* spp., 831
JACKSON, E. D., (see Dowe, 1201)
JAHNCKE, M. L., (see Garrett, 1409)
JANNES, G., (see Rijpens, 548)
JERICHO, K. W. F., method to verify HACCP system, 1509; (see Bradley, 157); (see Van Donkersgoed, 1502)
JERMINI, M., food vending in Zambia, 288; (see Bryan, 391); (see Schmitt, 161)
JIMÉNEZ-PÉREZ, S., (see Morales, 1241)
JINDAL, V., (see Marshall, 1081)
JOHN, S., (see Simmons, 188)
JOHNSON, D. E., (see Prasai, 795)
JOHNSON, E. A., (see Larson, 1208); (see Wang, 131)
JOHNSON, R. P., (see Wilson, 1451)
JOLLY, I., (see Membré, 1497)
JONES, F. T., (see Lucore, 1324)

JORDANO, R., (see Barrios, 192)
JUNEJA, V. K., growth of foodborne pathogens during cooling of cooked beef, 272; heat inactivation of *E. coli* O157:H7, 1163
JUVONEN, R., (see Satokari, 1571)
KAMINJOLO, J. S., (see Adesiyun, 1174)
KANAI, Y., *erysipelothrix* in retail game meat, 328
KANEKO, K.-I., (see Kanai, 328)
KARCH, H., STEC infections in Germany, 1454
KARMALI, M. A., (see Wilson, 1451)
KASTNER, C. L., (see Garcia Zepeda, 777); (see Hague, 1072); (see Nutsch, 485); (see Phebus, 476); (see Prasai, 795)
KASUGA, F., (see Hara-Kudo, 1125)
KATZ, S. E., (see Bordas, 531)
KAWASAKI, J., (see Aono, 81)
KEENE, W. E., (see Tarr, 1466)
KEITH, M., rapid detection of Salmonellae in foods, 682
KENNEY, P. B., (see Prasai, 795)
KHANNA, N., dieldrin and doe residues in cooked catfish, 300
KIEREK-JASZCZUK, D., T-2 ELISA employing a heterologous assay antigen, 321
KING, J. W., (see Taylor, 698)
KING, R. K., (see Jericho, 1509)
KIRBYSON, H., (see Jericho, 1509)
KLUDT, P., (see Ridzon, 1568)
KOCHEVAR, S. L., decontamination of beef by steam vacuuming, 107
KOFOED, P.-E., (see Dalsgaard, 1329)
KOIDIS, P. A., (see Grigoriadis, 903)
KONDO, F., (see Hong, 1006)
KONE, K., (see Hague, 1072)
KONUMA, H., (see Hara-Kudo, 1125)
KORKEALA, H. J., (see Bjorkroth, 505); (see Rahkio, 38); spoilage of vacuum-packaged cooked sausages, 724
KOTROLA, J. S., heat resistance of *E. coli* O157:H7; (see Conner, 1560)
KOTULA, A. W., (see Kotula, 276)
KOTULA, K. L., reduction of aqueous chlorine, 276
KOZUB, G. C., (see Jericho, 1509)
KROPF, D. H., (see Garcia Zepeda, 777); (see Prasai, 795)
KRUSE, H., (see Tauxe, 1400)
KUCUKONER, E., (see Haque, 1095)
KUHN, G. D., (see Beuchat, 1577)
KUMAGAI, S., (see Hara-Kudo, 1125)
KUO, F.-L., ultraviolet radiation of shell eggs, 694; UV irradiation of shell eggs, 639
KYUNG, K. H., antimicrobial sulfur compounds from cabbage, 67
LABBÉ, R. G., (see Heredia, 998)
LÁZARO, N. S., *salmonella* spp. in swine in Brazil, 1029
LÓPEZ, E. L., shiga-like toxin infections by Argentina, 1458
LÓPEZ-SABATER, E. I., (see Roig-Sagués, 430)
LAKRITZ, L., (see Thayer, 756)
LALANDE, F., (see Humbert, 1306)
LAMMERDING, A. M., microbial food safety risk assessment, 1420
LANGLOIS, B. E., microbial quality of cook-chill foods, 655; (see Ng, 1541)
LARKIN, C. A., (see Steele, 1341)
LARSEN, J. L., (see Dalsgaard, 1329)
LARSON, A. E., *C. botulinum* and VP-Map vegetables, 1208
LASTA, J. A., (see Paula Suárez Rbeollo, 771)
LEBRET, V., (see Faille, 544)
LEE, C. Y., (see Gunes, 863)
LEE, D.-S., (see Ham, 1247)
LEE, J.-H., (see Ham, 1247)
LEE WONG, A. C., (see Su, 195)
LEISING, J. D., (see Nutsch, 485); (see Phebus, 476)
LEISNER, J. J., microbiology of chili BO, 1235
LERNER, I., (see Entis, 883)
LETT, S., (see Ridzon, 1568)
LI, Y., (see Wang, 992)
LIN, C.-M., transfer of *Salmonella montevideo* into tomatoes with a knife, 858
LINTON, R. H., comparison of conventional plating and petrifilm, 1085; (see Lutgring, 804)
LINXE, C., (see Bouttier, 16)
LIONG, J. W. W., salmonella in eggshell membranes, 1022
LISSNER, R., (see Karch, 1454)
LOESSNER, M. J., inhibition of C. tyrobutyricum by polyphosphates, 493
LONGHI, C., (see Antonini, 266)
LOPEZ-DIAZ, T.-M., *A. clavatus* mycotoxin and malting extract toxicity, 1381
LOUCH, H. A., osmoadaptation by *Staphylococcus aureus*, 139
LUBASI, D., (see Schmitt, 161)
LUCHANSKY, J. B., (see Calicioglu, 1158)
LUCORE, L. A., bacterial populations on shell eggs, 1324
LURCÉVANOS, R., (see Heredia, 998)
LUTGRING, K. R., bioaerosols in poultry slaughtering, 804
LUTHER, D. A., (see Matthews, 686)
LYNCH, J. A., (see Odumeru, 1391); (see Odumeru, 954); (see Steele, 1341)
LYON, W. J., Colicin ECL12, 1520
MÍNGUEZ-MOSQUERA, M. I., provitamin A in paprika, 853
MÄYRÄ-MÄKINEN, A. (see Yang, 786)
MACDOUGALL, J. M., (see Jericho, 1509)
MADDEN, J., (see Tauxe, 1400)
MADDEN, R. H., (see Moore, 791)
MADDOX, C., (see White, 1189)
MAFFATORE, I., (see Welker, 407)
MAIER, S. K., (see Loessner, 493)
MAINGONNAT, J.-F., (see Faille, 544)
MAJCHRZAK, V., (see Membré, 1497)
MAJKOWSKI, J., (see Sauer, 1612)
MANDERFELD, M. M., antimicrobial furocoumarins from parsley, 72
MANTIS, A., (see Papageorgiou, 1041)
MARGOLLES, A., *listeria monocytogenes* in afuega'l pitu cheese, 689
MARGOSAN, D. A., (see Simmons, 188)
MARIN, M. L., effects of Lactobacilli on cytokine production, 1364
MARINÁFONT, A., (see Hernández-Jover, 825)
MARINÉ-FONT, A., (see Izquierdo-Pulido, 831)
MARMER, B. S., (see Juneja, 1163); (see Juneja, 272)
MARQUARDT, R. R., (see Kierek-Jaszczuk, 321)
MARQUARDT, R.R., (see Frohlich, 172)
MARSHALL, D. L., Microbiology of catfish, 1081
MARTÍN, R., (see Anguita, 64); (see Gutiérrez, 23); (see Haza, 973)

MARTÍNEX, A., (see Rodrigo, 967)
MARTÍNEZ, A., (see Rodrigo, 144)
MARTINEZ, A., (see Mateu, 1224)
MARTINEZ-GONZALES, N. E., (see Torres-Vitela, 237)
MASANA, M. O., (see Paula Suárez Rbeollo, 771)
MATAR, G. M., listeriolysin latex agglutination test, 1038
MATEU, A., mathematical model for HTST sterilization, 1224
MATNER, R. R., (see Calicchia, 870)
MATOBA, A., (see Bryan, 391); (see Jermini, 288)
MATTHEWS, K. R., differentiation of *S. aureus*, 686
MAZZOTTA, A. S., (see De Martinis, 420)
MCCARTHY, S. A., L. monocytogenes in ready-to-eat seafoods, 372
McCARTHY, S. A., quantitation of *L. monocytogenes*, 424
McCASKEY, P. C., (see Saini, 447)
McCASKEY, T. A., (see Fernandes, 1182); (see Fernandes, 54)
McNAB, W. B., (see Steele, 1341)
MEASE, L. E., (see Prasai, 795)
MEDINA, L. M., (see Barrios, 192)
MEDINA, M., (see Rodriguez, 28)
MEEBAUM, R. J., (see Safvi, 309)
MEMBRÉ, J.-M., modeling *Salmonella* sp. inactivation, 1497
MFUME, E., (see Bryan, 391); (see Schmitt, 161)
MICHAEL, M., (see Bryan, 391); (see Jermini, 288)
MICHEL, P., (see Wilson, 1451)
MICHIELS, C. W., typing of pseudomonads from meat mincer, 1515
MIKEL, W. B., (see Conner, 1560)
MILLER, A. J., pathogen control in cold brine, 1334
MILLER, K. J., (see Louch, 139)
MILLER, M. F., microbiology of pork carcasses, 242; (see Tinney, 625)
MITCHELL, S. J., (see Odumeru, 954)
MOGUILEVSKY, M. A., (see Tessi, 1001)
MOHAMMED, S., (see Shelef, 673)
MØLBAK, K., (see Dalsgaard, 1329)
MONTVILLE, T. J., (see De Martinis, 420)
MOODY, W. G., (see Ng, 1541)
MOORE, J. E., fermentation of processed liver paté
MORALES, F. J., clarifying reagent index as heat-induced parameter, 1241
MORALES, P., (see Anguita, 64); (see Haza, 973)
MORA-VENTURA, M. T., (see Roig-Sagués, 430)
MORGANT, G., (see Bouttier, 16)
MORI, J. G., (see Dowe, 1201)
MORRIS, S. A., (see Safvi, 309)
MORTENSEN, H. F., (see Dalsgaard, 1329)
MPUCHANE, S. F., (see Gashe, 1376)
MUCKLE, C. A., (see Odumeru, 1391)
MUHAMMAD, K., (see Leisner, 1235)
MULLUNGUSHI, E., (see Schmitt, 161)
MUNIMBAZI, C., inhibition of cyclopiazonic acid and ochratoxin A by iprodione, 849
MURIANA, P. M., (see Linton, 1084)
MURRAY, M., bacteriocin decontamination of fresh meat, 1534
MURTHA, J., (see Marin, 1364)
MWANDWE, C., (see Jermini, 288); (see Schmitt, 161)
MWENYA, J., (see Jermini, 288)
NAKAMURA, M., (see Kanai, 328)
NAKAMURA, Y., (see Hirahara, 305)
NATIONAL ADVISORY COMMITTEE ON MICROBIOLOGICAL CRITERIA FOR FOODS, HACCP in broiler slaughter and processing, 579
NAVARRO, G., (see Navarro, 1120)
NAVARRO, S., fungicide residues in roseé wines, 1120
NAVARRO-HIDALGO, V., (see Torres-Vitela, 237)
NAZAROWEC-WHITE, M., *enterobacter Sakazakii* growth in infant formula, 226
NEDOLUHA, P. C., microbiology of aquacultured striped bass, 948
NEILL, M., verotoxigenic *E. coli*, 1444
NEUMANN, D. A., waterborne pathogen risk assessment, 1426
NG, W. F., fate of pathogens in dry-cured hams, 1541
NISBET, D. J., (see Corrier, 10)
NISHIYAMA, B. J., (see Jericho, 1509)
NOTERMANS, S., a global perspective of foodborne disease, 1395
NOTERMANS, S. H. W., (see Simone, 442)
NTSAMA, C., (see Bouttier, 16)
NUÑEZ, M., (see Rodriguez, 28)
NUTSCH, A. L., (see Phebus, 476); steam pasteurization of beef carcasses, 485
O'BRIEN, W. D., JR., (see Safvi, 309)
OCIO, M. J., (see Mateu, 1224); (see Rodrigo, 144)
ODUMERU, J. A., *bacillus* enterotoxin, 1391; microbiological quality of RTU vegetables, 954; (see Steele, 1341)
OGAWA, M., (see Kanai, 328)
OGDEN, S. K., acid decontamination of meat, 935
OGUNRINOLA, O. A., evaluation of different pea cultivars in PE-2 medium, 1574
OH, D.-H., (see Ham, 1247)
O'LEARY, J., (see Langlois, 655)
OLIVA, J., (see Navarro, 1120)
OLIVER, S. P., (see Matthews, 686)
OLSON, D. G., (see Lyon, 1520)
ORBINE, E., (see Wilson, 1451)
ORDÓÑEZ, A. I., biogenic amines in a ewe's-milk cheese, 1371
ORSI, C., (see Torriani, 1564)
ORTA-RAMIREZ, A., inactivation of *E. coli*, salmonella and enzymes in beer, 471
OSORNIO, M. M. L., shelf life of grated beetroots, 1230
OUATTARA, B., inhibitory effects of organic acids on meat spoilage, 246
PACHERO, N. A. M., (see Hurme, 520)
PAIK, H.-D., fed-batch bacteriocin production, 1529
PAINTER, C. J., alkaline phosphatase activity in milk, 525
PALMAS, F., (see Cosentino, 283)
PALUMBO, S. A., low-temperature growth of *E. coli* in foods, 746; (see Fratamico, 1167)
PANDIAN, S., (see Blais, 98)
PAPAGEORGIOU, D. K., survival of *Listeria* in frozen ewe's milk and feta cheese curd, 1041
PARANJPYE, R. N., (see Peterson, 928); (see Poysky, 649)
PARKER, E. L., (see Calicchia, 870)
PARMA, A., (see López, 1458)
PAYNE, G. A., (see Brown, 84)
PECK, M. W., (see Fernández, 1064); (see Stringer, 1553)
PELROY, G. A., (see Peterson, 928); (see Poysky, 649)

PEPPE, J., (see Ridzon, 1568)
PEREZ, C., (see Blanco, 667)
PESTKA, J. J., (see Marin, 1364)
PETERSON, M. E., heat-pasteurization process for picked crabmeat, 928; (see Poysky, 649)
PEUGH, M., (see Lutgring, 804)
PFLUG, I. J., relative kill time in cooking process calculation, 1215
PHEBUS, R. K., (see Nutsch, 485); steam pasteurization of beef surfaces, 476
PHILLIPPE, L., (see Blais, 98)
PHILLIPS, T. D., (see Ramu, 358)
PICKARD, A., (see Palumbo, 746)
PIERSON, C. J., (see Kotula, 276)
PIETRI, A., (see Galvano, 985)
PIETTE, G. J.-P., (see Ouattara, 246)
PIGOTT, G. M., (see Peterson, 928)
PINTÓ, R. M., (see Abad, 677)
PIRTLE, E. C., irradiation and heat inactivation of viruses, 426
PISCIOTTA, M. G., (see Antonini, 266)
PODHORNIAK, L. V., (see Donoghue, 1251)
POPPE, C., (see Steele, 1341)
POTTER, M., (see Tauxe, 1400)
POYSKY, F. T., inactivation of *L. monocytogenes* in hot-smoked salmon, 649; (see Peterson, 928)
PRASAF, R. K., (see Phebus, 476)
PRASAI, R. K., effect of acid sprays on meat cuts, 795
PRICE, J. F., (see Orta-Ramirez, 471)
PRITCHARD, T. J., (see Arimi, 81)
PROESCHOLDT, T. A., (see Pirtle, 426)
QUIBERONI, A., (see Reinheimer, 59)
RAAB, C. A., (see Woodburn, 1105)
RADU, S., (see Rusul, 644)
RAHKOI, T. M., airborne bacteria and carcass contamination, 38
RAHN, K., (see Wilson, 1451)
RAMSEY, C. B., (see Miller, 242); (see Tinney, 625)
RAMU, J., adsorption of CT and LT enterotoxins, 358
REAGAN, J. O., (see Kochevar, 107)
REDDY, N. R., shelf life and *C. botulinium* in map salmon fillets, 1055
REFUGIO TORRES-VITELA, M. R., *v. cholerae* in ceviche, 237
REICHERT, P., (see Dalsgaard, 1329)
REINHEIMER, J. A., natural milk cultures for cheese making, 61
RHODEHAMEL, E. J., (see Reddy, 1055)
RICE, D. H., e. coli O157 in cull dairy cattle, 1386; (see Hancock, 363); (see Hancock, 462)
RICHARD, J., (see Champagne, 874)
RICHARD, J. A., (see Murray, 1534)
RICHARD, J. L., (see Taylor, 698)
RICKE, S. C., (see Kuo, 639); (see Kuo, 694)
RIDZON, R., two outbreaks of *Salmonella enteritidis*, 1568
RIEMANN, M. J., (see Nutsch, 485); (see Phebus, 476)
RIJPENS, N. P., listeria in poultry products, 548
RIPABELLI, G., (see Sammarco, 367)
ROBERSON, J., (see Matthews, 686)
RODRÍGUEZ, A., (see Margolles, 689)
RODRÍGUEZ, H. R., (see Paula Suárez Rbeollo, 771)
RODRÍGUEZ-JEREZ, J. J., (see Roig-Sagués, 430)
RODRIGO, C., HTST peroxidase inactivation with five-channel computer-controlled thermoresistometer, 967; inactivation and regeneration of horseradish peroxidase at high temperatures, 961; thermal degradation of green asparagus texture, 315
RODRIGO, F., *bacillus stearothermophilus* heat resistance, 144
RODRIGO, M., (see Rodrigo, 144); (see Rodrigo, 315); (see Rodrigo, 961); (see Rodrigo, 967)
RODRIGUEZ, J. L., effect of enterocin 4 on *Listeria monocytogenes*, 28
RODRIGUEZ-GARCIA, M. O., (see Torres-Vitela, 237)
ROIG-SAGUÉS, A. X., histidine decarboxylase activity of *Enterobacter cloacae*, 430
ROMAIN, H., (see Adesiyun, 1174)
ROMAN, M. G., (see Reddy, 1055)
ROMERO, C., (see Morales, 1241)
ROSE, B. E., (see Kotula, 276)
ROSE, R. A., (see Harrison, 1139)
ROTA, C., (see Carramiñana, 1312)
ROWAN, N. J., bacteriological quality of infant milk formulae, 1089
RUBERTO, A., (see Sammarco, 367)
RUBIOLO, A. C., (see Reinheimer, 59)
RUSSELL, S. M., rapid method for enumeration of *Pseudomonas fluorescens*, 385; (see Garren, 1478); shelf life prediction, 148
RUSUL, G. *v., cholerae* growthin street-vended foods in Malaysia, 644; (see Leisner, 1235)
RYSER, E. T., (see Arimi, 81); (see Silk, 1302)
SÁNCHEZ, T., (see Rodrigo, 315)
SAFVI, A. A., acoustic imaging of food-packaging defects, 309
SAINI, P. K., cattle and swine cysticercosis, 447
SAITANU, K., aflatoxin M_1 in milk, 1010
SAKAKIBARA, H., (see Aono, 81)
SALARI, H., (see Breen, 1019)
SALSI, M. S., (see Tessi, 1001)
SALVAT, G., (see Humbert, 1306)
SAMMARCO, M. L. Salmonellae, Listeriae, Yersiniae in abattoirs, 367
SANCHO, M. T., (see Fernandez Muiño, 78)
SANDSTRÖM, A., (see Dalsgaard, 1329)
SANTERRE, C. R., (see Khanna, 300)
SANZ, B., (see Anguita, 64); (see Gutiérrez, 23); (see Haza, 973)
SANZ, M., (see López, 1458)
SARR, A. B., (see Ramu, 358)
SATOKARI, R., detection of *Pectinatus* by PCR, 1571
SAUER, C. J., foodborne disease outbreak of *S. typhimurium*, 1612
SAXENA, J., (see Munimbazi, 849)
SCHAFER, D. E., (see Nutsch, 485); (see Phebus, 476)
SCHAFER, H. W., (see Manderfeld, 72); (see Ulate-Rodríguez, 1046); (see Ulate-Rodríguez, 1050)
SCHELLEKENS, M., (see Michiels, 1515)
SCHENCK, F. J., (see Donoghue, 1251)
SCHERER, S., (see Loessner, 493)
SCHIWEK, P., (see Loessner, 493)
SCHLOSSER, W., (see Hogue, 1194); (see White, 1189)
SCHMIDT, G. R., (see Cabedo, 102)

SCHMIDT, H., (see Karch, 1454)
SCHMITT, R., food preparation in Zambia, 161; (see Bryan, 391); (see Jermini, 288)
SCHUMAN, J. D., thermal resistance of *Aeroomonas hydrophila*, 231; thermal resistance of *Salmonella* and *Listeria*, 634
SCHWARZKOPF, A., (see Karch, 1454)
SCHWENKE, J. R., (see Hague, 1072)
SCOTT, V. N., (see Deibel, 436); (see Walls, 1142)
SEBATA, S. N., (see Holtzman, 185); (see Kyung, 67)
SEGANTI, L., (see Antonini, 266)
SETSER, C. S., (see Garcia Zepeda, 777)
SHARIFZADEH, K., (see Ridzon, 1568)
SHELDON, B. W., (see Schuman, 231); (see Schuman, 634)
SHELEF, L. A., automated optical measurements of bacterial activity in ground beef, 675; (see Ukuku, 867)
SHIBATA, T., (see Hirahara, 305)
SHOLBERG, P. L., (see Delaquis, 943)
SIAME, B. A., (see Gashe, 1376)
SIEWIERSKI, M., (see Bordas, 531)
SILK, T. M., Coliform and *E. coli* detection in apple cider, 1302; increased detection of acid-injured *E. coli* O157:H7, 1483
SILVA, J. L., (see Fernandes, 1182); (see Fernandes, 54)
SILVA, J.-L., (see Cal, 1358)
SIMAL-GANDARA, J., (see Fernandez Muiño, 78)
SIMAL-LOZANO, J., (see Fernandez Muiño, 78)
SIMARD, R. E., (see Ouattara, 246)
SIMMONS, G. F., microbial reduction on prunes with peroxide, 188
SIMMONS, N. A., UK views on VTEC, 1463
SIMONE, E., foodborne diseases in the Netherlands, 442
SINGH, U., isolation of *Aeromonas* spp. from heats, 125
SIRAGUSA, G. R., (see Cutter, 614); (see Dorsa, 114); (see Dorsa, 619)
SLAVIK, F., (see Wang, 992)
SMACCHI, E., (see Gobbetti, 499)
SMILANICK, J. L., (see Simmons, 188)
SMITH, D. M., (see Orta-Ramirez, 471)
SMITH, G. C., (see Cabedo, 102); (see Kochevar, 107)
SMITH, J. L., long-term effects of toxoplasmosis, 1595
SNYDER, O. P., JR., (see Juneja, 1163); (see Juneja, 272)
SOFOS, J. N., (see Cabedo, 102); (see Kochevar, 107)
SOLAS, M. T., (see Carballo, 49)
SOLOMON, H. M., (see Reddy, 1055)
SOONTJENS, C. C. F., (see Michiels, 1515)
SPIKA, J. S., (see Wilson, 1451)
SPLITTSTOESSER, D. F., (see Gunes, 863)
STEELE, M. L., survey of pathogens in raw milk, 1341
STELMA, G. N., JR., (see Holtzman, 185)
STRINGER, S. C., NaCl and heated *C. botulinum* spores, 1553
STROBAUGH, T. P., (see Fratamico, 1167)
STYLIADIS, S., (see Odumeru, 954)
SU, Y.-C., staphylococcal enterotoxins, 195
SUAREZ REBOLLO, M. P., sodium propionate to control *C. botulinum*, 771
SUGITA, H., (see Aono, 81)
SUGITA-KONISHI, Y., (see Hara-Kudo, 1125)
SULLIVAN, N. M., (see Firstenberg-Eden, 219)
SUOMALAINEN, T., (see Yang, 786)
SVEUM, W. H., (see Deibel, 436)
SWAMINATHAN, B., (see Matar, 1038)
TAI, T. F., (see Huang, 6)
TAKAHASHI, T., (see Aono, 81); (see Kanai, 328)
TAMBLYN, K. C., bactericidal activity of organic acids, 629; (see Conner, 1560)
TAN, W., (see Shelef, 673)
TANAKA, E. E., (see Jericho, 1509)
TARR, P. I., verotoxigenic *Escherichia coli* infection: U.S. overview, 1466
TATINI, S., (see Hoffman, 1493)
TAUXE, R., microbial hazards and produce, 1400
TAYLOR, A. J., (see Ogden, 935)
TAYLOR, S. L., supercritical fluid extraction of aflatoxin M_1, 698
TEFRERRA, G., (see Gashe, 1376)
TEJADA-SIMON, M. V., (see Marin, 1364)
TENNYSON, J. M., (see Garrett, 1409)
TESSI, M. A., drug resistance of *Enterobacteriaceae* from chicken carcasses, 1001
THAYER, D. W., irradiation of exotic meats, 756
THOMAS, E. J. G., (see Jericho, 1509)
THOMAS, L. A., (see Dargatz, 466); (see Hancock, 462); (see Hogue, 1194)
THOMPSON, D. P., fungistatic activity of phenolic compounds, 1262
THOMPSON, L. D., (see Miller, 242); (see Tinney, 625)
THORLAKSON, B., (see Van Donkersgoed, 1502)
TIBANA, A., (see Cerqueira, 177); (see Lázaro, 1029)
TINNEY, K. S., electricity and acetic acid reduce microorganisms on beef, 625
TODD, E. C. D., (see Bryan, 567); (see Bryan, 701); (see Guzewich, 555); surveillance of foodborne disease, 715
TOMICKA, A., bioluminescent *E. coli* O157:H7 survival in fermentation model, 1487
TONER, A. K., (see Odumeru, 1391)
TONOGAI, Y., (see Hirahara, 305)
TORRE, P., (see Ordóñez, 1371)
TORRIANI, S., control of ready-to-use microflora in vegetables, 1564
TRAN, T. T., (see Holtzman, 185)
TRAUTMAN, T., (see Deibel, 436)
TSAI, G.-J., ELISA detection of *Aspergillus parasiticus* and *Aspergillus flavus*, 978
TSAI, W.-Y. J., (see Munimbazi, 849)
TSAI, Y.-W., survival of pathogens in acidic condiments, 756
TSAO, H.-H., (see Chiou, 843)
TSUMURA, Y., (see Hirahara, 305)
UKUKU, D. O., listeria strains: sensitivity to nisin, 867
ULATE-RODRIGUEZ, J., bacterial inhibition by furanocoumarins in a model system, 1050; bacterial inhibition by furanocoumarins in microbiological media, 1046
UPTON, M. E., (see Finn, 1347)
USTUNOL, Z., (see Marin, 1364)
VALENTI, P., (see Antonini, 266)
VAN DER LOGT, P. B., risk assessment model for *Taenia saginata*, 1110
VAN DONKERSGOED, J., hide tag score and carcass microbiology, 1502
VAN SCHOTHORST, M., risk assessment, 1439; (see Buchanan, 918)
VAN ZYL, E., (see Geornaras, 551)
VARELTZIS, K. P., (see Grigoriadis, 903)

VECIANA-NOGUÉS, M. T., (see Hernández-Jover, 825)
VEERAMUTHU, G. J., (see Orta-Ramirez, 471)
VELAZQUEZ, M., effects on the ATP bioluminescence signal, 799; Isolation of commercial bifidobacteria, 537
VESCOVO, M., (see Torriani, 1564)
VIÑAS, M. R., (see López, 1458)
VIDAL-CAROU, M. C., (see Hernández-Jover, 825); (see Izquierdo-Pulido, 831)
VOGT, L. R., (see Prasai, 795)
VON HOLY, A., (see Geornaras, 551)
VON WRIGHT, A., (see Satokari, 1571)
VOSE, D. J., (see van der Logt, 1110)
WACHSMUTH, K., (see Tauxe, 1400)
WAGNER, D. E., (see Hoffman, 1493)
WALLS, I., validation of predictive models, 1142
WANG, G., *Escherichia coli* O157:H7 in milk, 610
WANG, S. L., (see Odumeru, 954)
WANG, W.-C., poultry skin spraying to reduce *Salmonella typhimurium*, 992
WATADA, A. E., (see Babic, 912)
WEBB, L. A., (see Adesiyun, 1174)
WEBBER, M. L., (see Shelef, 673)
WEBERT, D. W., (see Saini, 447)
WEE, B. W., (see Leisner, 1235)
WEE, C., (see Wendorff, 153)
WEI, C.-I., (see Lin, 858)
WELKER, C., bacterial retention on plastic vs. wood, 407
WELLS, S. J., (see Dargatz, 466)
WENDORFF, W. L., mold growth on oil-coated cheese, 153
WESTHOFF, D., (see Nedoluha, 948)
WHITE, D. G., (see Brown, 84)
WHITE, P. L., environmental survey for *Salmonella enteritidis* in poultry, 1189
WHITING, R. C., (see Buchanan, 918)
WILLIAMS, A. C. (see Juneja, 1163)
WILLIAMS, N. C., *E. coli* O157:H7 heat resistance after heat shock, 1128
WILSON, J. B., VTEC infection: Canada, 1451
WILSON, R. C., (see Nutsch, 485); (see Phebus, 476)
WING, L.-L., control of *L. monocytogenes* in foods, 131
WIRTANEN, G., (see Hurme, 520)
WOLF, J. R., (see Garcia Zepeda, 777); (see Phebus, 476)
WOLOSHUK, C. P., (see Brown, 84)
WOODBURN, M. J., food-safety knowledge, 1105
WOODE, G. N., (see Ramu, 358)
WORSFOLD, D., consumer food safety behaviour, 399
XAVIER, I. J., *S. enteritidis* D-value increase, 181
XIONG, H., (see Wang, 992)
XU, D., (see Khanna, 300)
YAMAZAKI, H., (see Blais, 98)
YANG, Z., antimicrobial activity of microbial PCA, 786
YANGÜELA, J., (see Blanco, 667); (see Carramiñana, 1312)
YEE, A. J., (see Odumeru, 954)
YEP, H., (see Reddy, 1055)
YU, S.-C., (see Tsai, 978)
ZHAO, T., fecal coliforms in tea, 215; (see Wang, 610)
ZIMMERMAN, N. J., (see Lutgring, 804)
ZOTTOLA, E. A., (see Hood, 1034); (see Hood, 1135); (see Manderfeld, 72); (see Ulate-Rodríguez, 1046); (see Ulate-Rodríguez, 1050)
ZWARTKRUIS-NAHUIS, J. T. M., (see Heuvelink, 817)
ZYUULU, M., (see Schmitt, 161)
ZYUULU, M. H., (see Jermini, 288)

SUBJECT INDEX

1,2,4-triazole
Simultaneous determination of penicillus residues by HPLC, 1006
2-Pyrrolidone-5-carboxylic acid
Antimicrobial activity of microbial-PCA, 786
2-values
Relative kill time in cooking process calculation, 1215
3-phenoxybenzoic acid
Determination of phenothrin and its metabolite PBA, 305
Abattoir
Salmonella spp. in swine in Brazil, 1029
Acaricide residues
Acaricide residues in galician honey, 78
Acetic acid
Acid treatment of beef trim, 1560
Electricity and acetic acid reduce microorganisms on beef, 623
Parameters affecting spray washing of beef, 614
Acid adaptation
Survival of pathogens in acidic condiments, 753
Acid decontamination
Effect of acid sprays on meat cuts, 795
Acid injury
Increased detection of acid-injured *E. coli* O157:H7, 1483
Acid shock response
Retention of acid tolerance and acid shock responses, 1478
Acid tolerance response
Retention of acid tolerance and acid shock responses, 1478
Acoustic imaging
Acoustic imaging of food-package defects, 309
Activated carbons
In vitro affinity of activated carbons for fumonisin B_1, 985
Adaptation
Cold temperature growth of *B. cereus*, 1256
Adherence
Media and surface conditioning influence cell adherence, 1034
Adsorption
Adsorption of CT and LT enterotoxins, 358
Aerobes
V. cholerae in ceviche, 237
Aerobic bacteria
UV irradiation of shell eggs, 639
Aerobic plate count
Refrigeration of oyster shellstock, 349
Aerogic microorganisms
Ultraviolet radiation of shell eggs, 694
Aeromonas
Thermal resistance of *Aeromonas hydrophila*, 23
Aeromonas spp.
Isolation of *Aeromonas* spp. from meats, 125

Affinity chromatography
T-2 ELISA employing a heterologous assay antigen, 321
Aflatoxin
Aflatoxin content of single peanut kernels, 843
Fungal growth in resistant maize kernels, 84
Aflatoxin M_1
Aflatoxin M_1 in milk, 1010
Supercritical fluid extraction of aflatoxin M_1, 698
Aflatoxin-producing mold
ELISA detection of *Aspergillus parasiticus* and *Aspergillus flavus*, 978
Aflatoxins
Aflatoxin-producing strains of *Aspergillus flavus* isolated from cheese, 192
Agar
Reduction of aqueous chlorine, 276
Agmatine
HPLC analysis of biogenic amines, 44
Agriculture
Growth of *L. monocytogenes* in soil, 1201
Air contamination
Airborne bacteria and carcass contamination, 38
Air flow
Airborne bacteria and carcass contamination, 38
Airborne
Bioaerosols in poultry slaughtering, 804
Alkaline phosphatase
Alkaline phosphatase activity in milk, 525
Allergen control
Allergen prevention program, 436
Alligator
Irradiation of exotic meats, 756
Allyl isothiocyanate
Antimicrobial activity of allyl isothiocyanate, 943
Amitraz
Acaricide residues in galician honey, 78
Angiotensin I-converting enzyme
Bioactive peptides from vegetable proteins, 499
Antibacterial
Antimicrobial activity of allyl isothiocyanate, 943
Antibiotics
Antibiotic resistance intraction of pesticides and antibiotics, 531
Antifungal
Antimicrobial activity of allyl isothiocyanate, 943
Antimicrobial
Antimicrobial furocoumarins from parsley, 72
Antimicrobial activity
Antimicrobial activity of microbial-PCA, 786
Antimicrobial agent
In vitro activity of chicken bacterial isolates against *Salmonella*, 120
Antimicrobial agents
Control of ready-to-use microflora in vegetables, 1564
Antimocrobial
Antimocrobial sulfur compounds from cabbage, 67
Antimocrobial
Control of *L. monocytogenes* in foods, 131
Apple cider
Coliform and *E. coli* detection in apple cider, 1302
Increased detection of acid-injured *E. coli* O157:H7, 1483
Aquaculture
Microbiology of aquacultured striped bass, 948
Ascospore
Neosartorya fischeri in jelly, 1577
Aseptic package
Microbial penetration in semirigid packages, 520
Asparagus peroxidase
HTST peroxidase inactivation with five-channel computer-controlled thermoresistometer, 967
Asparagus texture
Thermal degradation of green asparagus texture, 315
Aspergillus
New ochratoxigenic *Aspergillus* species, 1580
Aspergillus clavatus
A. clavatus mycotoxin and malting extract toxicity, 1381
Aspergillus flavus
Aflatoxin-producing strains of *Aspergillus flavus* isolated from cheese, 192
ELISA detection of *Aspergillus parasiticus* and *Aspergillus flavus*, 978
Fungal growth in resistant maize kernels, 84
Inhbition of cyclopiazone acid and ochratoxin A by iprodione, 849
Aspergillus ochraceus
Inhbition of cyclopiazone acid and ochratoxin A by iprodione, 849
Aspergillus parasiticus
Aflatoxin content of single peanut kernels, 843
ELISA detection of *Aspergillus parasiticus* and *Aspergillus flavus*, 978
ATP
Effects on the ATP bioluminescence signal, 799
Attachment
Attachment of *E. coli* O157:H7 to beef, 102
Automated
Rapid detection of salmonella in foods, 682
Bacillus
Microbiology of chili BO, 1235
Bacillus spp.ormulae
Bacteriological quality of infant milk formulae, 1089
Bacillus cereus
Cold temperature growth of *B. cereus*, 1256
Foodborne diseases in the Netherlands, 442
Heat resistance of *B. cereus* spores, 544
Bacillus enterotoxin, 1391
Bacillus stearothermophilus
Bacillus stearothermophilus heat resistance, 144
Background flora
Low-temperature growth of *E. coli* in foods, 746
Bacteria
ELISA detection of psychrotrophic bacteria in milk, 23
HGMF enumeration of meat spoilage bacteria, 1388
Inhibitory effects of organic acids on meat spoilage, 246
Microbial penetration in semirigid packages, 520
Bacteria in milk
Rapid deft for raw milk bacteria, 874
Bacteria on eggshell
Bacterial populations on shell eggs, 1324
Bacterial attachment
Bactericidal activity of organic acids, 629
Bacterial counts
Poultry sample bacterial population, 551

Bacterial growth
S. enteritidis in liquid egg white, 1318
Bacterial retention
Bacterial retention on plastic vs. wood, 407
Bactericide
Bactericidal activity of organic acids, 629
Bacteriocin
Fed-batch bacteriocin production, 1529
Reducing *Clstrodium* in precooked beef, 1072
Bacteriocins
Suppression of *Listeria* by *Carnobacterium*, 254
Bacteriological quality
Bacteriological quality of infant milk formulae, 1089
Beef
Acid treatment of beef trim, 1560
Airborne bacteria and carcass contamination, 38
Antilisterial effects of sorbate-nisin combination, 1075
Decontamination of beef by steam vacuuming, 107
E. coli O157:H7 viability in beef summer sausage, 1158
Ecology of decontaminated beef carcasses, 114
Ecology of decontaminated beef carcasses, 619
Effect of acid sprays on meat cuts, 795
Extrusion and irradiation effects on *Clostridium sporogenes* spores, 777
Isolation of *Aeromonas* spp. from meats, 125
Parameters affecting spray washing of beef, 614
Reducing *Clstrodium* in precooked beef, 1072
Sodium propionate to control *C. botulinum*
Steam pasteurization of beef carcasses, 485
Steam pasteurization of beef surfaces, 476
Supercritical fluid extraction of aflatoxin M_1, 698
Beef carcasses
Rapid *E. coli* O157:H7 detection from beef carcass surface, 870
Method to verify HACCP system, 1509
Beef cattle
Hide tag score and carcass microbiology, 1502
Risk assessment model for *Taenia saginata*, 1110
Beef meat
Attachment of *S. choleraesuis* to meat, 16
Beef patties
Low- and high-fat beef patties under high pressure, 48
Beef products
Diarrheagenic *Excherichia coli* in raw beef products, 177
Beef surfaces
Electricity and acetic acid reduce microorganisms on beef, 623
Beef tissue
Attachment of *E. coli* O157:H7 to beef, 102
Beef-carcass decontamination
Beef carcass decontamination procedures, 1146
Beer
Tyramine formation by *Pediococcus* spp., 83
Beer spoilage
Detection of *Pectinatus* by PCR, 1571
Benzoic acid
Fungistatic activity of phenolic compounds, 1262
Microbiology of chili BO, 1235
β-carotene
Provitamin A in paprika, 853
β-cryptoxanthin
Provitamin A in paprika, 853
β-glucuronidase
Identification of *E. coli* by β-glucuronidase test, 7
Fungal growth in resistant maize kernels, 84
β-phenylethylamine
HPLC analysis of biogenic amines, 44
Bifidobacteria
Isolation of commercial bifidobacteria, 537
Binding
In vitro affinity of activated carbons for fumonisin B_1, 985
Bioaerosol
Bioaerosols in poultry slaughtering, 804
Biofilm
Adherent gram-negative species from meat-processing plants, 1135
Biogenic amines
Biogenic amines in a ewe's-milk cheese, 1371
Biogenic amines
Biogenic amines in fermented sausages, 825
HPLC analysis of biogenic amines, 44
Tyramine formation by *Pediococcus* spp., 83
Biolfim
Typing of pseudomonads from meat mincer, 1515
Bioluminescence
Bioluminescent *E. coli* O157:H7 survival in fermentation model, 1487
Effects on the ATP bioluminescence signal, 799
E. coli O157 in fermented dairy products, 891
Biotesting
Microbial penetration in semirigid packages, 520
Bison
Irradiation of exotic meats, 756
Bone marrow micronucleus test
Antigenotoxicity of enzymatic browning, 1247
"Bone taint"
"Bone taint" in Spainish dry-cured hams, 667
Bottled water
Nontuberculous mycobacteria in bottled water, 185
Botulinal toxin
C. botulinum and VP-Map vegetables, 1208
Botulinum toxin
Botulinum toxin production on catfish, 1358
Botulism
C. botulinum and VP-Map vegetables, 1208
Bovine caseins
Monoclonal antibody detection of bovine milk, 64
Bridge and hapten heterology
T-2 ELISA employing a heterologous assay antigen, 321
Broilers
Salmonella serotypes in a poultry slaughterhouse, 1312
Bromopropylate
Acaricide residues in galician honey, 78
Butylated hydroxyanisole
Fungistatic activity of phenolic compounds, 1262
C. jejuni
Campylobacteria in fresh and frozen hamburgers, 903
Cabbage
Antimocrobial sulfur compounds from cabbage, 67
Cadaverine
Histidine decarboxylase activity of *Enterobacter cloacae*, 430
HPLC analysis of biogenic amines, 44

Caiman
Irradiation of exotic meats, 756
Calcium
Bacillus stearothermophilus heat resistance, 144
Campylobacter
Survey of pathogens in raw milk, 1341
Canada
VTEC infection: Canada, 1451
Canadian meats
Isolation of *Aeromonas* spp. from meats, 125
Capacitance
Rapid method for enumeration of *Pseudomonas fluorescens*, 385
Capsicum annuum
Provitamin A in paprika, 853
Carbon dioxide
Pathogen growth in aerobic CO_2, 1548
Carboxypeptidase A
Confirmation of ochratoxin A in swine kidney, 172
Carcass
Decontamination of beef by steam vacuuming, 107
Carcass microbiology
Hide tag score and carcass microbiology, 1502
Carcass washes
Beef carcass decontamination procedures, 1146
Carotenoids
Provitamin A in paprika, 853
Carvacrol
Fungistatic activity of phenolic compounds, 1262
Catfish
Botulinum toxin production on catfish, 1358
Dieldrin and doe residues in cooked catfish, 300
Microbial quality of processed catfish, 54
Microbiology of catfish, 1081
Pathogenic bacteria in processed catfish, 1182
Cattle
Cattle and swine cytsticercosis, 447
E. coli O157 in cattle, 462
E. coli O157 in dairy cattle, 363
Escherichia coli O157 in feces of feedlot cattle, 466
Cell adherence
Adherent gram-negative species from meat-processing plants, 1135
Cell invasion
Lactoferrin anti-invasive activity to *L. monocytogenes*, 267
Cetylpyridinium
Poultry decontamination by cetylpyridinium chloride, 1019
Cetylpyridinium chloride
Poultry skin spraying to reduce *Salmonella typhimurium*, 992
Ceviche
V. cholerae in ceviche, 237
Challenge studies
V. cholerae growth in street-vended foods in Malaysia, 644
Characterization
Isolation of commercial bifidobacteria, 537
Lactobacillus fructivorans in ketchup, 505
Charm II test
Aflatoxin M_1 in milk, 1010
Cheese
Aflatoxin-producing strains of *Aspergillus flavus* isolated from cheese, 192
Age-induced changes in microbial-counts in cheddar, 1095
E. coli O157 in fermented dairy products, 891
Mold growth on oil-coated cheese, 153
Cheese making
Natural milk cultures for cheese making, 59
Cheese spread
Inhibition of *C. tyrobutyricum* by polyphosphates, 493
Cheeses
Listeria monocytogenes in afuegal pitu cheese, 689
Chicken
Isolation of *Aeromonas* spp. from meats, 125
Sensory and microbial quality of irradiated chicken, 761
Shelf life prediction, 148
Chicken carcasses
Drug resistance of *Enterobacteriaceae* from chicken carcasses, 1001
Rapid method for enumeration of *Pseudomonas fluorescens*, 385
Chicken layers
Environmental survey for *Salmonella enteritidis* in poultry, 1189
Chili bo
Microbiology of chili BO, 1235
Chilled storage
Retail chilled display storage of bologna, 1099
Chiller brine
Pathogen control in cold brine, 1334
Chitin
Production and thermal stability of sea with chitin, 1351
Chlorinated water
Shelf life of grated beetroots, 1230
Chlorine
Sanitation of food-contact surfaces, 43
Cholera
V. cholerae growth in street-vended foods in Malaysia, 644
V. cholerae in ceviche, 237
Cholera prevention
Bacteriocidal effect of lime juice, 1329
Cholera toxin
Adsorption of CT and LT enterotoxins, 358
Citrate
Automated optical measurements of bacterial activity in ground beef, 673
Clarifying reagent
Clarifying reagent index as heat-induced parameter, 1241
Clay
Adsorption of CT and LT enterotoxins, 358
Cleanability
Bacterial retention on plastic vs. wood, 407
Clostridium
Extrusion and irradiation effects on *Clostridium sporogenes* spores, 777
Clostridium botulinum
Shelf life and *C. botulinum* in map salmon fillets, 1055
Heat-pasteurization process for picked crabmeat, 928
C. botulinum and VP-Map vegetables, 1208
NaCl and heated *C. botulinum* spores, 1553

Predictive model for non-proteolytic *C. botulinum*, 1064
Sodium propionate to control *C. botulinum*
Clostridium botulinum type E
Botulinum toxin production on catfish, 1358
Clostridium perfringens
Elevation of heat resistance of *C. perfringens*, 998
Clostridium sporogenes
Ecology of decontaminated beef carcasses, 114
Ecology of decontaminated beef carcasses, 619
Clostridium tyrobutyricum
Inhibition of *C. tyrobutyricum* by polyphosphates, 493
Coagulase test
Differentiation of *S. aureus*, 686
Coagulase-neative *Staphphylococcus warneri*
Enterotoxin production by a strain of staphylococcus warneri, 923
Coastal health
Hazards and safety of seafoods, 1409
Cold adaptation
Cold temperature growth and adaptation, 1583
Cold shock
Cold temperature growth and adaptation, 1583
Cold temperature
Cold temperature growth and adaptation, 1583
Cold temperature growth
Cold temperature growth of *B. cereus*, 1256
Colicin
Colicin ECL12, 1520
Coliform
Comparison of conventional plating and petrifilm, 1084
Fecal coliforms in tea, 215
Coliform detection
Coliform and *E. coli* detection in apple cider, 1302
Coliforms
V. cholerae in ceviche, 237
Microbiology of catfish, 1081
Colony counts
Microbial reduction of prunes with peroxide, 188
Combined processes
Sodium propionate to control *C. botulinum*
Commercial test kits
Media and test kits for *E. coli* O157, 817
Compatible solute
Osmoadaptation by *Staphylococcus aureus*, 139
Competitive ELISA
Monoclonal antibody detection of bovine milk, 64
Competitive indirect ELISA
Monoclonal antibody for detection of caprine milk, 973
Confirmation
Confirmation of ochratoxin A in swine kidney, 172
Confocal scanning laser microscopy
Salmonella in eggshell membranes, 1022
Congenital toxoplasmosis
Long-term effects of toxoplasmosis, 1595
Consumer
Consumer food safety behavior, 399
Cook-chill
Microbial quality of cook-chill foods, 655
Cooked cured meats
Surface growth in sliced delicatessen meats, 510
Cooked ground beef
Growth of foodborne pathogens during cooling of cooked beef, 272
Cooking
Dieldrin and doe residues in cooked catfish, 300
Cooling rate
Growth of foodborne pathogens during cooling of cooked beef, 272
Coumaphos
Acaricide residues in galician honey, 78
Crabmeat
L. monocytogenes in ready-to-eat seafoods, 372
Crawfish
L. monocytogenes in ready-to-eat seafoods, 372
Critical control points
Food preparation in Zambia, 161
Food vending in Zambia, 288
Cryptocapsin
Provitamin A in paprika, 853
Cull dairy cattle
E. coli O157 in cull dairy cattle, 1386
Culture media
Attachment of *E. coli* O157:H7 to beef, 102
Culture medium
Enterotoxin production by a strain of staphylococcus warneri, 923
Cutting board
Bacterial retention on plastic vs. wood, 407
Cyclopiazonic acid
Inhbition of cyclopiazone acid and ochratoxin A by iprodione, 849
Cysticercosis
Cattle and swine cytsticercosis, 447
Cytochalasin E
A. clavatus mycotoxin and malting extract toxicity, 1381
Dairy cattle
Listeria ribotypes recovered from dairy environments, 811
Dairy farms
Escherichia coli from cow's milk and feces, 1174
Dairy plants
Microbiological conditions in ewe's milk plants, 283
Dairy processing environment
Listeria ribotypes recovered from dairy environments, 811
Dairy products
Dairy enterococci, 732
Dairy technology
Dairy enterococci, 732
DDE
Dieldrin and doe residues in cooked catfish, 300
Decontamination
Bacteriocin decontamination of fresh meat, 1534
Decontamination of beef by steam vacuuming, 107
Parameters affecting spray washing of beef, 614
Spoilage of vacuum-packaged cooked sausages, 724
Steam pasteurization of beef carcasses, 485
Deep putrefaction
"Bone taint" in Spainish dry-cured hams, 667
Deep spoilage
"Bone taint" in Spainish dry-cured hams, 667
Defects
Acoustic imaging of food-package defects, 309

DEFT
Rapid deft for raw milk bacteria, 874
Detection
Listeriolysin latex agglutination test, 1038
Rapid detection of *E. coli* O157 in foods, 219
Detection media
Media and test kits for *E. coli* O157, 817
Detoxification
In vitro affinity of activated carbons for fumonisin B_1, 985
Development stages
Production of fusarin C by *Fusarium moniliforme*, 433
Diarrhea
Food preparation in Zambia, 161
Diarrheagenic enterotoxin
Bacteriological quality of infant milk formulae, 1089
Diarrheagenic *Escherichia coli*
Diarrheagenic *Excherichia coli* in raw beef products, 177
Dieldrin
Dieldrin and doe residues in cooked catfish, 300
Dirty area
Poultry sample bacterial population, 551
Disease prevention
Microbial hazards and produce, 1400
Disease-reservoirs
Shiga-like toxin infections by Argentina, 1458
Disinfectants
Microbial reduction of prunes with peroxide, 188
DNA-DNA hybridization
PCR identification of *vibrio vulnificus*, 81
Drug residues
Drug transfer into eggs, 1251
Dry-cured
Fate of pathogens in dry-cured hams, 1541
Dungeness crab
Heat-pasteurization process for picked crabmeat, 928
D-value increase
S. enteritidis D-value increase, 181
E. coli
Drug resistance of *Enterobacteriaceae* from chicken carcasses, 1001
Food-safety knowledge, 1105
Identification of *E. coli* by β-glucuronidase test, 7
Inactivation of *E. coli* salmonella and enzymes in beer, 471
E. coli O157
E. coli O157 in cattle, 462
E. coli O157 in cull dairy cattle, 1386
E. coli O157 in dairy cattle, 363
Rapid detection of *E. coli* O157 in foods, 219
UK views on VTEC, 1463
E. coli O157:H7
Attachment of *E. coli* O157:H7 to beef, 102
Bioluminescent *E. coli* O157:H7 survival in fermentation model, 1487
Colicin ECL12, 1520
Fate of pathogens in dry-cured hams, 1541
Heat inactivation of *E. coli* O157:H7, 1163
Increased detection of acid-injured *E. coli* O157:H7, 1483
Low-temperature growth of *E. coli* in foods, 746
E. coli O157:H7 heat resistance after heat shock, 1128
Parameters affecting spray washing of beef, 614
Rapid *E. coli* O157:H7 detection from beef carcass surface, 870
Verotoxigenic *Escherichia coli* infection: U.S. overview, 1466
Edible caterpillar
Microbiology of phane, 1376
Egg washing
Bacterial populations on shell eggs, 1324
Egg white
Thermal resistance of *Salmonella* and *Listeria*, 634
Egg yolk
Thermal resistance of *Salmonella* and *Listeria*, 634
Eggs
Bacterial populations on shell eggs, 1324
Drug transfer into eggs, 1251
Two outbreaks of *Salmonella enteritidis*, 1568
Eggshell membrane structure
Salmonella in eggshell membranes, 1022
EHEC
Low-temperature growth of *E. coli* in foods, 746
Electricity
Electricity and acetic acid reduce microorganisms on beef, 623
ELFA
Rapid detection of salmonella in foods, 682
ELISA
Confirmation of ochratoxin A in swine kidney, 172
ELISA amplification
T-2 ELISA employing a heterologous assay antigen, 321
Enrichment
Rapid detection of *E. coli* O157 in foods, 219
Enrichment methods
Recovery of *S. Javiana* from cheese, 1493
Enrichment serology
Salmonella enumeration by MPN and ES, 1306
Enterobacter cloacae
Histidine decarboxylase activity of *Enterobacter cloacae*, 430
Enterobacter sakazakii
Enterobacter sakazakii growth in infant formula, 226
Enterobacteriaceae
In vitro activity of chicken bacterial isolates against *Salmonella*, 120
Enterocin
Effect of enterocin 4 on *Listeria monocytogenes*, 28
Enterococci
Dairy enterococci, 732
Enterococcus faecalis
Effect of enterocin 4 on *Listeria monocytogenes*, 28
Enterohemorrhagic *E. coli*
Escherichia coli O157:H7 in milk, 610
Enterohemorrhagic *Escherichia coli*
Enterohemorrhagic *E. coli* Australia, 1447
Enterohemorrhagic *Escherichia coli*
Verotoxigenic *E. coli*, 1444
Enterotoxin detection
Staphylococcal enterotoxins, 195
Enterotoxin production
Enterotoxin production by a strain of *Staphylococcus warneri*, 923

Enterotoxins
Adsorption of CT and LT enterotoxins, 358
Bacillus enterotoxin, 1391
Enumeration
Evaluation of different pea cultivars in PE-2 medium, 1574
HGMF enumeration of meat spoilage bacteria, 1388
Salmonella enumeration by MPN and ES, 1306
Environmental sampling
Salmonellae, listeriae, yersiniae in abattoires, 367
Enzymatic browning reaction products
Antigenotoxicity of enzymatic browning, 1247
Enzyme immunoassay
E. coli O157 Polymacron™ EIA, 98
Enzyme kinetics
Inactivation and regeneration of horseradish peroxidase at high temperatures, 961
Enzyme regeneration
Inactivation and regeneration of horseradish peroxidase at high temperatures, 961
Enzyme-linked immunosorbent assay
ELISA detection of *Aspergillus parasiticus* and *Aspergillus flavus*, 978
Enzyme-linked immunosorbent assay (ELISA)
ELISA detection of psychrotrophic bacteria in milk, 23
Enzymes
Inactivation of *E. coli* salmonella and enzymes in beer, 471
Epidemiology
E. coli O157 in cattle, 462
E. coli O157 in dairy cattle, 363
Enterohemorrhagic *E. coli* Australia, 1447
STEC infections in Germany, 1454
Surveillance of foodborne disease, 555
Surveillance of foodborne disease, 567
Surveillance of foodborne disease, 701
Surveillance of foodborne disease, 715
Vibrio and raw oysters, 353
VTEC infection: Canada, 1451
Erysipelothrix
Erysipelothrix in retail game meat, 328
Escherichia coli
Radish sprouts as a vehicle of *E. coli* O157:H7, 1125
Comparison of conventional plating and petrifilm, 1084
Escherichia coli O157
Escherichia coli O157 in feces of feedlot cattle, 466
Media and test kits for *E. coli* O157, 817
Escherichia coli O157:H7
24-hour *E. coli O157:H7 enumeration in foods, 883*
Acid treatment of beef trim, 1560
Bioluminescent *E. coli O157:H7, 1167*
E. coli O157:H7 viability in beef summer sausage, 1158
Ecology of decontaminated beef carcasses, 114
Heat resistance of *E. coli* O157:H7
E. coli O157 in fermented dairy products, 891
E. coli O157 Polymacron™ EIA, 98
Escherichia coli O157:H7 in milk, 610
Retention of acid tolerance and acid shock responses, 1478
Survival of pathogens in acidic condiments, 753
Escherichia O157:H7
Ecology of decontaminated beef carcasses, 619
Escherichia
Bacterial inhibition by furanocoumarins in a model system, 1050
Bacterial inhibition by furanocoumarins in microbiological media, 1046
Europe
STEC infections in Germany, 1454
Ewe's milk
Listeria innocua under high pressure in ewe's milk, 33
Microbiological conditions in ewe's milk plants, 283
Ewe's-milk cheese
Biogenic amines in a ewe's-milk cheese, 1371
Extrusion
Extrusion and irradiation effects on *Clostridium sporogenes* spores, 777
F. moniliforme
Fusarin C production, 837
F. oxysporum
Fusarin C production, 837
Farm
HACCP in broiler slaughter and processing, 579
Fat
Reduction of aqueous chlorine, 276
Fat content
Low- and high-fat beef patties under high pressure, 48
Fecal coliform
Fecal coliforms in tea, 215
Fed-batch
Fed-batch bacteriocin production, 1529
Feed withdrawal
Microbiology of pork carcasses, 242
Feedlot
E. coli O157 in cattle, 462
Escherichia coli O157 in feces of feedlot cattle, 466
Fenarimol
Fungicide residues in rosé wines, 1120
Fermentation
E. coli O157:H7 viability in beef summer sausage, 1158
Fed-batch bacteriocin production, 1529
Fermented sausage
Bioluminescent *E. coli* O157:H7 survival in fermentation model, 1487
Surface growth in sliced delicatessen meats, 510
Biogenic amines in fermented sausages, 825
Feta cheese
Survival of *Listeria* in frozen ewe's milk and feta cheese curd, 1041
Finfish
Microbiology of aquacultured striped bass, 948
Firefly lucierfase
Bioluminescent *E. coli O157:H7, 1167*
Fish
Botulinum toxin production on catfish, 1358
V. cholerae in ceviche, 237
Flagella
Attachment of *S. choleraesuis* to meat, 16
Fluorescent pseudomonads
Typing of pseudomonads from meat mincer, 1515
Fluorophos
Alkaline phosphatase activity in milk, 525
Fluvalinate
Acaricide residues in galician honey, 78

Food
Acoustic imaging of food-package defects, 309
Food allergens
Allergen prevention program, 436
Food borne disease
Enterohemorrhagic *E. coli* Australia, 1447
Food poisoning
Staphylococcal enterotoxins, 195
Surveillance of foodborne disease, 555
Surveillance of foodborne disease, 567
Surveillance of foodborne disease, 701
Surveillance of foodborne disease, 715
Vibrio and raw oysters, 353
Food preparation
Bacterial retention on plastic vs. wood, 407
Food preservation
Control of *L. monocytogenes* in foods, 131
Food preservative
Colicin ECL12, 1520
Food processing environment
Typing of pseudomonads from meat mincer, 1515
Food safety
Consumer food safety behavior, 399
Food safety risk assessment guidelines, 1432
Hazards at food vending sites in Zambia, 391
Food services
Microbiological quality of RTU vegetables, 954
Food spoilage
Evaluation of different pea cultivars in PE-2 medium, 1574
Food vending
Food vending in Zambia, 288
Hazards at food vending sites in Zambia, 391
Foodborne disease
A global perspective of foodborne disease, 1395
Foodborne diseases in the Netherlands, 442
Microbial hazards and produce, 1400
Surveillance of foodborne disease outbreaks, 1265
Surveillance of foodborne disease, 555
Surveillance of foodborne disease, 567
Surveillance of foodborne disease, 701
Surveillance of foodborne disease, 715
Foodborne illness
Foodborne disease outbreak of *S. typhimurium*, 1612
Food-safety knowledge, 1105
Food-contact surface
Sanitation of food-contact surfaces, 43
Foods
Listeriolysin latex agglutination test, 1038
Rapid detection of *E. coli* O157 in foods, 219
Food-safety survey
Food-safety knowledge, 1105
Food-borne pathogen
Poultry decontamination by cetylpyridinium chloride, 1019
Forage crops
E. coli O157 in dairy cattle, 363
Fresh meat
Bacteriocin decontamination of fresh meat, 1534
Fresh-cut spinach
Listeria monocytogenes on fresh-cut spinach, 912
Frozen curd
Survival of *Listeria* in frozen ewe's milk and feta cheese curd, 1041
Frozen ewe's milk
Survival of *Listeria* in frozen ewe's milk and feta cheese curd, 1041
Frozen storage
Campylobacteria in fresh and frozen hamburgers, 903
Frying
Relative kill time in cooking process calculation, 1215
Full fat
Age-induced changes in microbial-counts in cheddar, 1095
Fumonisin B_1
In vitro affinity of activated carbons for fumonisin B_1, 985
Fungicides
Fungicide residues in rosé wines, 1120
Furanocoumarins
Bacterial inhibition by furanocoumarins in a model system, 1050
Furanocoumarins
Bacterial inhibition by furanocoumarins in microbiological media, 1046
Furocoumarins
Antimicrobial furocoumarins from parsley, 72
Fusarin C
Fusarin C production, 837
Production of fusarin C by *Fusarium moniliforme*, 433
Fusarium moniliforme
Production of fusarin C by *Fusarium moniliforme*, 433
Fusarium
Fungistatic activity of phenolic compounds, 1262
Fusarium sp.
Fusarin C production, 837
Game meat
Erysipelothrix in retail game meat, 328
Gamma irradiation
Sensory and microbial quality of irradiated chicken, 761
Gas chromatography
Determination of phenothrin and its metabolite PBA, 305
Gas chromatography/mass spectrometry
Determination of phenothrin and its metabolite PBA, 305
Gaseous
Antimicrobial activity of allyl isothiocyanate, 943
Gastroenteritis
Viruses in shellfish, 677
Germany
STEC infections in Germany, 1454
Goat's milk detection
Monoclonal antibody for detection of caprine milk, 973
Gram-negative bacteria
Adherent gram-negative species from meat-processing plants, 1135
Grated beetroots
Shelf life of grated beetroots, 1230
Grazing
E. coli O157 in dairy cattle, 363
Green fluorescent protein
Bioluminescent *E. coli O157:H7, 1167*
Ground beef
Heat inactivation of *E. coli* O157:H7, 1163
Inactivation of *E. coli* salmonella and enzymes in beer, 471
Low-temperature growth of *E. coli* in foods, 746

Ground beef jerky
Listeria and *Salmonella* in ground beef jerky, 1139
Ground-beef patty
Relative kill time in cooking process calculation, 1215
Ground meats
Isolation of *Aeromonas* spp. from meats, 125
Growth
Enterobacter sakazakii growth in infant formula, 226
Guidelines
Food safety risk assessment guidelines, 1432
HACCP
Food preparation in Zambia, 161
Food vending in Zambia, 288
HACCP in broiler slaughter and processing, 579
Method to verify HACCP system, 1509
Risk assessment, 1439
HACCP audit
Consumer food safety behavior, 399
Halotolerant bacteria
Pathogen control in cold brine, 1334
Ham souring
"Bone taint" in Spainish dry-cured hams, 667
Hamburgers
Campylobacteria in fresh and frozen hamburgers, 903
Hams
Fate of pathogens in dry-cured hams, 1541
Hazard analysis
Hazards at food vending sites in Zambia, 391
Health care
Microbiological quality of RTU vegetables, 954
Health risk
Microbiology of phane, 1376
Heat
Irradiation and heat inactivation of viruses, 426
NaCl and heated *C. botulinum* spores, 1553
Heat inactivation
Heat inactivation of *E. coli* O157:H7, 1163
Inactivation of *L. monocytogenes* in hot-smoked salmon, 649
Heat pasteurization
Heat-pasteurization process for picked crabmeat, 928
Heat resistance
Elevation of heat resistance of *C. perfringens*, 998
Heat resistance of *E. coli* O157:H7
Bacillus stearothermophilus heat resistance, 144
E. coli O157:H7 heat resistance after heat shock, 1128
Thermal resistance of *Aeromonas hydrophila*, 23
Heat shock
Elevation of heat resistance of *C. perfringens*, 998
E. coli O157:H7 heat resistance after heat shock, 1128
S. enteritidis D-value increase, 181
Heat stability
Production and thermal stability of sea with chitin, 1351
Heat treatment
Predictive model for non-proteolytic *C. botulinum*, 1064
Heat resistance of *B. cereus* spores, 544
Heat-induced changes
Clarifying reagent index as heat-induced parameter, 1241
Hemolytic uremic syndrome
Shiga-like toxin infections by Argentina, 1458
STEC infections in Germany, 1454
Verotoxigenic *E. coli*, 1444
Verotoxigenic *Escherichia coli* infection: U.S. overview, 1466
Hepatitis
Viruses in shellfish, 677
Herpesvirus
Herpesvirus on food, 1259
$HgCl_2$
Simultaneous determination of penicillus residues by HPLC, 1006
HGMF
HGMF enumeration of meat spoilage bacteria, 1388
High hydrostatic pressure
Listeria innocua under high pressure in ewe's milk, 33
High pressure
Low- and high-fat beef patties under high pressure, 48
Histamine
Biogenic amines in fermented sausages, 825
Histidine decarboxylase activity of *Enterobacter cloacae*, 430
HPLC analysis of biogenic amines, 44
Honey
Acaricide residues in galician honey, 78
Horseradish peroxidase
HTST peroxidase inactivation with five-channel computer-controlled thermoresistometer, 967
Inactivation and regeneration of horseradish peroxidase at high temperatures, 961
Hot water washes
Ecology of decontaminated beef carcasses, 114
HPLC
Confirmation of ochratoxin A in swine kidney, 172
HPLC analysis of biogenic amines, 44
Provitamin A in paprika, 853
Simultaneous determination of penicillus residues by HPLC, 1006
HTST
Inactivation and regeneration of horseradish peroxidase at high temperatures, 961
Mathematical model for HTST sterilization, 1224
Bacillus stearothermophilus heat resistance, 144
HTST inactivation
HTST peroxidase inactivation with five-channel computer-controlled thermoresistometer, 967
Hydrogen peroxide
Microbial reduction of prunes with peroxide, 188
Hydrophobicity
Attachment of *S. choleraesuis* to meat, 16
Hydroponic cultivation
Radish sprouts as a vehicle of *E. coli* O157:H7, 1125
Hygiene
Airborne bacteria and carcass contamination, 38
Typing of pseudomonads from meat mincer, 1515
Hygienic conditions
Microbiological conditions in ewe's milk plants, 283
Identification
Differentiation of *S. aureus*, 686
Identification of *E. coli* by β-glucuronidase test, 7
IgY antibodies
T-2 ELISA employing a heterologous assay antigen, 321
IL-3
Effects of lactobacilli on cytokine production, 1364

IL-6
Effects of lactobacilli on cytokine production, 1364
Effects of lactobacilli on cytokine production, 1364
Immune system
Effects of lactobacilli on cytokine production, 1364
Immunocompromised
L. monocytogenes dose-response relations, 918
Immunomagnetic capture
Immunomagnetic capture to detect listeria spp., 377
Immunostick colorimetric assay
Immunostock detection of *Pseudomonas* spp., 908
Immunostick ELISA
Immunostock detection of *Pseudomonas* spp., 908
Impactor
Airborne bacteria and carcass contamination, 38
Incidence
Growth of *L. monocytogenes* in soil, 1201
Enterobacter sakazakii growth in infant formula, 226
Indirect ELISA
Monoclonal antibody for detection of caprine milk, 973
Infant formula
Enterobacter sakazakii growth in infant formula, 226
Infant milk formulae
Bacteriological quality of infant milk formulae, 1089
Inhibition
Antimicrobial furocoumarins from parsley, 72
Bacterial inhibition by furanocoumarins in a model system, 1050
Bacterial inhibition by furanocoumarins in microbiological media, 1046
Colicin ECL12, 1520
Inhibition of *C. tyrobutyricum* by polyphosphates, 493
Microbiology of chili BO, 1235
Inhibitory activity
In vitro activity of chicken bacterial isolates against Salmonella, 120
Inhibitory peptides
Bioactive peptides from vegetable proteins, 499
Injury
Heat resistance of *B. cereus* spores, 544
Inoculated pathogens
Microbiology of MAP vegetables, 1347
Inspection protocol
Hazard analysis: beef lymph node abscessation, 157
Immunocompromised
Long-term effects of toxoplasmosis, 1595
Iprodione
Inhbition of cyclopiazone acid and ochratoxin A by iprodione, 849
Iron
S. enteritidis in liquid egg white, 1318
Irradiation
Extrusion and irradiation effects on *Clostridium sporogenes* spores, 777
Irradiation and heat inactivation of viruses, 426
Irradiation of exotic meats, 756
Radiosensitivity of *L. monocytogenes* with split dose, 262
Sodium propionate to control *C. botulinum*
ISO-GRID®
24-hour *E. coli O157:H7 enumeration in foods*, 883
Isolation
Isolation of commercial bifidobacteria, 537
Isolation media
Media and test kits for *E. coli* O157, 817
Jelly
Neosartorya fischeri in jelly, 1577
Kinetics
Clarifying reagent index as heat-induced parameter, 1241
Thermal degradation of green asparagus texture, 315
Kinetics of destruction
Listeria innocua under high pressure in ewe's milk, 33
Kitchen decontamination
Bacterial retention on plastic vs. wood, 407
Klebsiella
Fecal coliforms in tea, 215
L. monocytogenes
Fate of pathogens in dry-cured hams, 1541
L. monocytogenes strains
Listeria strains: sensitivity to nisin, 867
Lactate
Automated optical measurements of bacterial activity in ground beef, 673
Lactic acid
Acid treatment of beef trim, 1560
Control of ready-to-use microflora in vegetables, 1564
Lactic acid bacteria
Antimicrobial activity of microbial-PCA, 786
Biogenic amines in fermented sausages, 825
Effects of lactobacilli on cytokine production, 1364
Fermentation of processed liver paté, 791
Lactobacillus fructivorans in ketchup, 505
Microbiology of chili BO, 1235
Spoilage of vacuum-packaged cooked sausages, 724
Surface growth in sliced delicatessen meats, 510
Tyramine formation by *Pediococcus* spp., 83
Lactobacilli
Age-induced changes in microbial-counts in cheddar, 1095
Lactobacillus casei
Control of ready-to-use microflora in vegetables, 1564
Lactobacillus sake
Spoilage of vacuum-packaged cooked sausages, 724
Lactobacillus spp.
In vitro activity of chicken bacterial isolates against *Salmonella*, 120
Lactobacilus fructivorans
Lactobacillus fructivorans in ketchup, 505
Lactococci
Age-induced changes in microbial-counts in cheddar, 1095
Lactoferrin
Lactoferrin anti-invasive activity to *L. monocytogenes*, 267
Lactose
Provision of lactose to molting hens, 10
Latex agglutination
Listeriolysin latex agglutination test, 1038
Layers
Surveys of *Salmonella* in liquid egg and hens, 1194
Leakage
Microbial penetration in semirigid packages, 520
Lean
Reduction of aqueous chlorine, 276

Lebanon bologna
Foodborne disease outbreak of *S. typhimurium*, 1612
Lettuce
Herpesvirus on food, 1259
Light
Retail chilled display storage of bologna, 1099
Lime juice
Bacteriocidal effect of lime juice, 1329
Lindane
Drug transfer into eggs, 1251
LiPA
Listeria in poultry products, 548
Liquid egg white
S. enteritidis in liquid egg white, 1318
Liquid eggs
Surveys of *Salmonella* in liquid egg and hens, 1194
Liquid smoke
Inactivation of *L. monocytogenes* in hot-smoked salmon, 649
Liquid whole egg
Thermal resistance of *Aeromonas hydrophila*, 23
Listeria
Bacteriocin decontamination of fresh meat, 1534
Bacterial inhibition by furanocoumarins in a model system, 1050
Bacterial inhibition by furanocoumarins in microbiological media, 1046
Immunomagnetic capture to detect listeria spp., 377
Listeria in poultry products, 548
Listeria ribotypes recovered from dairy environments, 811
Radiosensitivity of *L. monocytogenes* with split dose, 262
Risk assessment, 1439
Thermal resistance of *Salmonella* and *Listeria*, 634
Listeria ID test kits
Listeria ID test kit evaluation, 995
Listeria innocua
Ecology of decontaminated beef carcasses, 114
Ecology of decontaminated beef carcasses, 619
Listeria innocua under high pressure in ewe's milk, 33
Listeria monocytogenes
Antimocrobial sulfur compounds from cabbage, 67
Listeria and *Salmonella* in ground beef jerky, 1139
Acid treatment of beef trim, 1560
Antilisterial effects of sorbate-nisin combination, 1075
Control of *L. monocytogenes* in foods, 131
Effect of enterocin 4 on *Listeria monocytogenes*, 28
Growth of *L. monocytogenes* in soil, 1201
Inactivation of *L. monocytogenes* in hot-smoked salmon, 649
L. monocytogenes in ready-to-eat seafoods, 372
Lactoferrin anti-invasive activity to *L. monocytogenes*, 267
Listeria in poultry products, 548
Listeria monocytogenes in afuegal pitu cheese, 689
Listeria monocytogenes on fresh-cut spinach, 912
Listeriolysin latex agglutination test, 1038
Nisin resistance in *Listeria monocytogenes*, 420
Pathogen growth in aerobic CO_2, 1548
Quantitation of *L. monocytogenes*, 424
Survey of pathogens in raw milk, 1341
Survival of *Listeria* in frozen ewe's milk and feta cheese curd, 1041
Validation of predictive models, 1142
Listeria spp.
Salmonellae, listeriae, yersiniae in abattoires, 367
Listeriolysin
Listeriolysin latex agglutination test, 1038
Listertest™
Quantitation of *L. monocytogenes*, 424
Liver
Supercritical fluid extraction of aflatoxin M_1, 698
Long-term effect
Long-term effects of toxoplasmosis, 1595
Low fat
Age-induced changes in microbial-counts in cheddar, 1095
Low temperature
Low-temperature growth of *E. coli* in foods, 746
LT
Adsorption of CT and LT enterotoxins, 358
Lymph node
Salmonella spp. in swine in Brazil, 1029
Lymph node abscessation
Hazard analysis: beef lymph node abscessation, 157
Macrophage
Effects of lactobacilli on cytokine production, 1364
Maize
Fungal growth in resistant maize kernels, 84
Malaysian street foods
V. cholerae growth in street-vended foods in Malaysia, 644
Malting
A. clavatus mycotoxin and malting extract toxicity, 1381
Manufacture
Listeria monocytogenes in afuegal pitu cheese, 689
Manure
E. coli O157 in dairy cattle, 363
Mathematical modeling
Mathematical model for HTST sterilization, 1224
Meat
Effect of acid sprays on meat cuts, 795
HGMF enumeration of meat spoilage bacteria, 1388
Inhibitory effects of organic acids on meat spoilage, 246
Meat color
Acid decontamination of meat, 935
Meat fermentation
Fermentation of processed liver paté, 791
Meat inspection
Risk assessment model for *Taenia saginata*, 1110
Meat microbial quality
Automated optical measurements of bacterial activity in ground beef, 673
Meat preservation
Acid decontamination of meat, 935
Meat processing
Adherent gram-negative species from meat-processing plants, 1135
Meat safety
Steam pasteurization of beef carcasses, 485
Steam pasteurization of beef surfaces, 476
Meat volatiles
Acid decontamination of meat, 935

Media
Bacterial inhibition by furanocoumarins in microbiological media, 1046
Media effects
Media and surface conditioning influence cell adherence, 1034
Mesophilic microorganisms
Listeria monocytogenes on fresh-cut spinach, 912
Metabolite
Determination of phenothrin and its metabolite PBA, 305
Methyl methanethiosulfinate
Antimocrobial sulfur compounds from cabbage, 67
MIC assay
Antibiotic resistance intraction of pesticides and antibiotics, 531
Microbial attachment
Attachment of *S. choleraesuis* to meat, 16
Microbial contamination
Microbiological conditions in ewe's milk plants, 283
Microbial control
Relative kill time in cooking process calculation, 1215
Microbial food safety
Microbial food safety risk assessment, 1420
Microbial growth at 25°C
Acid decontamination of meat, 935
Microbial inactivation
Modeling *Salmonella* sp. inactivation, 1497
Microbial quality
Microbial quality of cook-chill foods, 655
Microbial quality of processed catfish, 54
Sensory and microbial quality of irradiated chicken, 761
Microbiology
Microbial quality of fresh potatoes
Microbiology of aquacultured striped bass, 948
Reducing *Clstrodium* in precooked beef, 1072
Micrococcus
Bacterial inhibition by furanocoumarins in a model system, 1050
Bacterial inhibition by furanocoumarins in microbiological media, 1046
Microflora
Shelf life of grated beetroots, 1230
Microflora control
Control of ready-to-use microflora in vegetables, 1564
Microoganisms
Electricity and acetic acid reduce microorganisms on beef, 623
Bioaerosols in poultry slaughtering, 804
Microbial penetration in semirigid packages, 520
Microbiology of phane, 1376
Microbiology of pork carcasses, 242
Microwave
Reducing *Clstrodium* in precooked beef, 1072
Milk
Aflatoxin M_1 in milk, 1010
Alkaline phosphatase activity in milk, 525
Clarifying reagent index as heat-induced parameter, 1241
Listeria ribotypes recovered from dairy environments, 811
Low-temperature growth of *E. coli* in foods, 746
Escherichia coli O157:H7 in milk, 610
Milk cultures
Natural milk cultures for cheese making, 59
Milk pasteurization
Alkaline phosphatase activity in milk, 525
Minced beef
Media and test kits for *E. coli* O157, 817
Minimally processed
Microbial quality of fresh potatoes
Model dairy system
Effect of enterocin 4 on *Listeria monocytogenes*, 28
Model food system
Bacterial inhibition by furanocoumarins in a model system, 1050
Modeling
Drug transfer into eggs, 1251
Modeling *Salmonella* sp. inactivation, 1497
Suppression of *Listeria* by *Carnobacterium*, 254
Modified atmosphere
Microbial quality of fresh potatoes
Modified atmosphere packaging
Botulinum toxin production on catfish, 1358
C. botulinum and VP-Map vegetables, 1208
Modified atmospheres
Campylobacteria in fresh and frozen hamburgers, 903
Pathogen growth in aerobic CO_2, 1548
Shelf life and *C. botulinum* in map salmon fillets, 1055
Modified-atmosphere packaging
Microbiology of MAP vegetables, 1347
Moist-heat interventions
Beef carcass decontamination procedures, 1146
Mold
Mold growth on oil-coated cheese, 153
Ultraviolet radiation of shell eggs, 694
UV irradiation of shell eggs, 639
Molecular and metabolic fingerprint
Typing of pseudomonads from meat mincer, 1515
Molecular typing
Lactobacillus fructivorans in ketchup, 505
Molted hens
Provision of lactose to molting hens, 10
Monoclonal antibodies
ELISA detection of psychrotrophic bacteria in milk, 23
Monoclonal antibody detection of bovine milk, 64
Monoclonal antibody for detection of caprine milk, 973
Monoglycerides
Control of *L. monocytogenes* in foods, 131
Monolaurin
Control of *L. monocytogenes* in foods, 131
Monte Cristo sandwiches
Two outbreaks of *Salmonella enteritidis*, 1568
Most probable number
Salmonella enumeration by MPN and ES, 1306
Mozzarella cheese
Recovery of *S. Javiana* from cheese, 1493
Mud
Hide tag score and carcass microbiology, 1502
Mushrooms
Bacillus stearothermophilus heat resistance, 144
Must
Fungicide residues in rosé wines, 1120
Mutagenesis antigenotoxicity
Antigenotoxicity of enzymatic browning, 1247

Mycotoxin
Fusarin C production, 837
Production of fusarin C by *Fusarium moniliforme*, 433
New ochratoxigenic *Aspergillus* species, 1580
NaCl
NaCl and heated *C. botulinum* spores, 1553
Neosartorya fischeri
Neosartorya fischeri in jelly, 1577
New Zealand
Risk assessment model for *Taenia saginata*, 1110
Nisin
Antilisterial effects of sorbate-nisin combination, 1075
Bacteriocin decontamination of fresh meat, 1534
Microbiology of chili BO, 1235
Nisin resistance in *Listeria monocytogenes*, 420
Nisin sensitivity
Listeria strains: sensitivity to nisin, 867
Nontuberculous mycobacteria
Nontuberculous mycobacteria in bottled water, 185
Occurrence
Confirmation of ochratoxin A in swine kidney, 172
Ochatroxin A
Confirmation of ochratoxin A in swine kidney, 172
Inhbition of cyclopiazone acid and ochratoxin A by iprodione, 849
New ochratoxigenic *Aspergillus* species, 1580
Organic acids
Acid decontamination of meat, 935
Bactericidal activity of organic acids, 629
Beef carcass decontamination procedures, 1146
Ecology of decontaminated beef carcasses, 619
Inhibitory effects of organic acids on meat spoilage, 246
Organic modifier
Supercritical fluid extraction of aflatoxin M_1, 698
Osmoadaptation
Osmoadaptation by *Staphylococcus aureus*, 139
Osmoregulation
Osmoadaptation by *Staphylococcus aureus*, 139
Outbreak investigation
Foodborne diseases in the Netherlands, 442
Outbreaks
Microbial hazards and produce, 1400
Surveillance of foodborne disease outbreaks, 1265
Ovotransferrin
S. enteritidis in liquid egg white, 1318
Oysters
Refrigeration of oyster shellstock, 349
Vibrio and raw oysters, 353
Packaging
Acoustic imaging of food-package defects, 309
Antilisterial effects of sorbate-nisin combination, 1075
Shelf life and *C. botulinum* in map salmon fillets, 1055
Surface growth in sliced delicatessen meats, 510
Paprika
Provitamin A in paprika, 853
Park carcasses
Microbiology of pork carcasses, 242
Parsley
Antimicrobial furocoumarins from parsley, 72
Pasteurization
Alkaline phosphatase activity in milk, 525
Biogenic amines in a ewe's-milk cheese, 1371
Thermal resistance of *Aeromonas hydrophila*, 23
Thermal resistance of *Salmonella* and *Listeria*, 634
Pasture
E. coli O157 in dairy cattle, 363
Pathogen
E. coli O157:H7 viability in beef summer sausage, 1158
Growth of *L. monocytogenes* in soil, 1201
Pathogen survival
E. coli O157 in fermented dairy products, 891
Pathogen control in cold brine, 1334
Pathogenic bacteria
Pathogenic bacteria in processed catfish, 1182
Pathogenicity
Dairy enterococci, 732
Pathogens
Fate of pathogens in dry-cured hams, 1541
Steam pasteurization of beef carcasses, 485
Steam pasteurization of beef surfaces, 476
Patulin
A. clavatus mycotoxin and malting extract toxicity, 1381
PCR
Detection of *Pectinatus* by PCR, 1571
Listeria in poultry products, 548
PE-2 medium
Evaluation of different pea cultivars in PE-2 medium, 1574
Peanut
Aflatoxin content of single peanut kernels, 843
Peanut color sorting
Aflatoxin content of single peanut kernels, 843
Peanut internal mold population
Aflatoxin content of single peanut kernels, 843
Pectinatus
Detection of *Pectinatus* by PCR, 1571
Pediocin
Bacteriocin decontamination of fresh meat, 1534
Pediococcus spp.
Tyramine formation by *Pediococcus* spp., 83
Penconazole
Fungicide residues in rosé wines, 1120
Penicillins
Simultaneous determination of penicillus residues by HPLC, 1006
Penicillium
Fungistatic activity of phenolic compounds, 1262
Pesticide-antibiotic interactions
Antibiotic resistance intraction of pesticides and antibiotics, 531
Pesticides
Antibiotic resistance intraction of pesticides and antibiotics, 531
Dieldrin and doe residues in cooked catfish, 300
Petrifilm
Comparison of conventional plating and petrifilm, 1084
Petrifilm™
Rapid deft for raw milk bacteria, 874
Rapid *E. coli* O157:H7 detection from beef carcass surface, 870
Petroselinum crispum
Antimicrobial furocoumarins from parsley, 72
pH
Bacillus stearothermophilus heat resistance, 144
Suppression of *Listeria* by *Carnobacterium*, 254

Phane
Microbiology of phane, 1376
Phenothrin
Determination of phenothrin and its metabolite PBA, 305
Phosphates
Microbiology of catfish, 1081
Photoreactivation
UV irradiation of shell eggs, 639
Physico-chemical analysis
"Bone taint" in Spainish dry-cured hams, 667
Polymacron™
E. coli O157 Polymacron™ EIA, 98
Polymerase chain reaction
Differentiation of *S. aureus*, 686
PCR identification of *vibrio vulnificus*, 81
Polyphosphate
Inhibition of *C. tyrobutyricum* by polyphosphates, 493
Pork
Acid decontamination of meat, 935
Airborne bacteria and carcass contamination, 38
Irradiation and heat inactivation of viruses, 426
Pork sausage
Isolation of *Aeromonas* spp. from meats, 125
Potatoes
Microbial quality of fresh potatoes
Poultry
Bactericidal activity of organic acids, 629
Bioaerosols in poultry slaughtering, 804
Environmental survey for *Salmonella enteritidis* in poultry, 1189
HACCP in broiler slaughter and processing, 579
Listeria in poultry products, 548
Salmonella enumeration by MPN and ES, 1306
Poultry decontamination by cetylpyridinium chloride, 1019
Surveys of *Salmonella* in liquid egg and hens, 1194
Poultry processing
Poultry sample bacterial population, 551
Poultry skin
Poultry skin spraying to reduce *Salmonella typhimurium*, 992
Poultry slaughterhouse
Salmonella serotypes in a poultry slaughterhouse, 1312
Pour-plate
Comparison of conventional plating and petrifilm, 1084
Precooked
Reducing *Clostridium* in precooked beef, 1072
Predictive microbiology
Validation of predictive models, 1142
Predictive model
Predictive model for non-proteolytic *C. botulinum*, 1064
Pregnancy
Long-term effects of toxoplasmosis, 1595
Preparation and storage effects
Bacteriological quality of infant milk formulae, 1089
Preservation
Antilisterial effects of sorbate-nisin combination, 1075
Preslaughter HACCP
Hide tag score and carcass microbiology, 1502
Prevalence
Cattle and swine cytsticercosis, 447
Probiotics
Dairy enterococci, 732
Process control
Foodborne disease outbreak of *S. typhimurium*, 1612
Process validation
Mathematical model for HTST sterilization, 1224
Processing
HACCP in broiler slaughter and processing, 579
Microbial quality of processed catfish, 54
Pathogenic bacteria in processed catfish, 1182
Produce
Microbial hazards and produce, 1400
Product safety
Sodium propionate to control *C. botulinum*
Propionibacteria
Fed-batch bacteriocin production, 1529
Propionicin PLG-1
Fed-batch bacteriocin production, 1529
Proteinase
Bioactive peptides from vegetable proteins, 499
Provitamin A
Provitamin A in paprika, 853
Prunes
Microbial reduction of prunes with peroxide, 188
Pseudomonas fluorescens
Rapid method for enumeration of *Pseudomonas fluorescens*, 385
Bioactive peptides from vegetable proteins, 499
ELISA detection of psychrotrophic bacteria in milk, 23
Immunostock detection of *Pseudomonas* spp., 908
Pathogen growth in aerobic CO_2, 1548
Shelf life prediction, 148
Pseudomonas assay
Immunostock detection of *Pseudomonas* spp., 908
Psoralen
Bacterial inhibition by furanocoumarins in a model system, 1050
Bacterial inhibition by furanocoumarins in microbiological media, 1046
Psychrotroph
Cold temperature growth of *B. cereus*, 1256
Psychrotrophic
Cold temperature growth and adaptation, 1583
Psychrotrophic bacteria
ELISA detection of psychrotrophic bacteria in milk, 23
Pathogen control in cold brine, 1334
Public health
Cattle and swine cytsticercosis, 447
NACMCF principles of microbial risk assessment, 1417
Putrescine
HPLC analysis of biogenic amines, 44
Pyrethroid
Determination of phenothrin and its metabolite PBA, 305
Quality assurance
Environmental survey for *Salmonella enteritidis* in poultry, 1189
Quality control
Rapid deft for raw milk bacteria, 874
Quantitation
Quantitation of *L. monocytogenes*, 424
Quantitative risk assessment
NACMCF principles of microbial risk assessment, 1417
Quaternary ammonium compound
Sanitation of food-contact surfaces, 43

R factors
Drug resistance of *Enterobacteriaceae* from chicken carcasses, 1001
Radioimmunoassay
Aflatoxin M_1 in milk, 1010
Radish sprouts
Radish sprouts as a vehicle of *E. coli* O157:H7, 1125
Rapid
Rapid detection of *E. coli* O157 in foods, 219
Rapid assay
Listeriolysin latex agglutination test, 1038
Rapid detection
Rapid detection of salmonella in foods, 682
Rapid method
Automated optical measurements of bacterial activity in ground beef, 673
Rapid deft for raw milk bacteria, 874
24-hour *E. coli O157:H7 enumeration in foods, 883*
Raw cow's milk
Escherichia coli from cow's milk and feces, 1174
Raw ewe's milk
Effect of enterocin 4 on *Listeria monocytogenes*, 28
Raw milk
Rapid deft for raw milk bacteria, 874
Survey of pathogens in raw milk, 1341
Ready-to-use
Shelf life of grated beetroots, 1230
Ready-to-use (RTU)
Microbiological quality of RTU vegetables, 954
Ready-to-use vegetables
Control of ready-to-use microflora in vegetables, 1564
Recovery media
Heat resistance of *B. cereus* spores, 544
Reduced fat
Retail chilled display storage of bologna, 1099
Refrigerated meat
Immunostock detection of *Pseudomonas* spp., 908
Refrigerated milk
ELISA detection of psychrotrophic bacteria in milk, 23
Immunostock detection of *Pseudomonas* spp., 908
Refrigeration
NaCl and heated *C. botulinum* spores, 1553
Relative kill time
Relative kill time in cooking process calculation, 1215
REPFEDs
Predictive model for non-proteolytic *C. botulinum*, 1064
Residual chlorine
Reduction of aqueous chlorine, 276
Residues
Simultaneous determination of penicillus residues by HPLC, 1006
Antibiotic resistance intraction of pesticides and antibiotics, 531
Fungicide residues in rosé wines, 1120
Resistance
Fungal growth in resistant maize kernels, 84
Nisin resistance in *Listeria monocytogenes*, 420
Retort package
Microbial penetration in semirigid packages, 520
Ribotype
Listeria ribotypes recovered from dairy environments, 811
Ripened sausages
Histidine decarboxylase activity of *Enterobacter cloacae*, 430
Ripening
Biogenic amines in a ewe's-milk cheese, 1371
Listeria monocytogenes in afuegal pitu cheese, 689
Risk
Food safety risk assessment guidelines, 1432
Risk analysis
Microbial food safety risk assessment, 1420
NACMCF principles of microbial risk assessment, 1417
Risk assessment
A global perspective of foodborne disease, 1395
Hazard analysis: beef lymph node abscessation, 157
L. monocytogenes dose-response relations, 918
Microbial food safety risk assessment, 1420
Risk assessment, 1439
Risk assessment model for *Taenia saginata*, 1110
Waterborne pathogen risk assessment, 1426
Risk factors
Escherichia coli O157 in feces of feedlot cattle, 466
S. aureus
Fate of pathogens in dry-cured hams, 1541
S. salivarius subsp. *thermophilus*
Natural milk cultures for cheese making, 59
S. typhimurium
Poultry skin spraying to reduce *Salmonella typhimurium*, 992
Saliva
Herpesvirus on food, 1259
Salmon
Shelf life and *C. botulinum* in map salmon fillets, 1055
Salmonella
Bactericidal activity of organic acids, 629
Drug resistance of *Enterobacteriaceae* from chicken carcasses, 1001
Fate of pathogens in dry-cured hams, 1541
Fecal coliforms in tea, 215
Foodborne diseases in the Netherlands, 442
Food-safety knowledge, 1105
Inactivation of *E. coli* salmonella and enzymes in beer, 471
Irradiation of exotic meats, 756
Listeria and *Salmonella* in ground beef jerky, 1139
Rapid detection of salmonella in foods, 682
Salmonella enumeration by MPN and ES, 1306
Salmonella serotypes in a poultry slaughterhouse, 1312
Modeling *Salmonella* sp. inactivation, 1497
Survey of pathogens in raw milk, 1341
Thermal resistance of *Salmonella* and *Listeria*, 634
Salmonella choleraesuis
Attachment of *S. choleraesuis* to meat, 16
Salmonella enteritidis
Provision of lactose to molting hens, 10
Environmental survey for *Salmonella enteritidis* in poultry, 1189
S. enteritidis D-value increase, 181
S. enteritidis in liquid egg white, 1318
Salmonella in eggshell membranes, 1022
Surveys of *Salmonella* in liquid egg and hens, 1194
Two outbreaks of *Salmonella enteritidis*, 1568

Salmonella javiana
Recovery of S. Javiana from cheese, 1493
Salmonella montevideo
Transfer of *Salmonella montevideo* into tomatoes with a knife, 858
Salmonella spp
Salmonella spp. in swine in Brazil, 1029
Salmonellae, listeriae, yersiniae in abattoires, 367
Survival of pathogens in acidic condiments, 753
Salmonella typhimurium
Foodborne disease outbreak of *S. typhimurium*, 1612
In vitro activity of chicken bacterial isolates against *Salmonella*, 120
Poultry decontamination by cetylpyridinium chloride, 1019
UV irradiation of shell eggs, 639
Salt
NaCl and heated *C. botulinum* spores, 1553
Sample types
Poultry sample bacterial population, 551
Sanitation
Ultraviolet radiation of shell eggs, 694
Sanitizer
Effect of acid sprays on meat cuts, 795
Microbial reduction of prunes with peroxide, 188
Sanitation of food-contact surfaces, 43
Effects on the ATP bioluminescence signal, 799
Sausage
Spoilage of vacuum-packaged cooked sausages, 724
Scanning laser acoustic microscope
Acoustic imaging of food-package defects, 309
Seafood
Characterization of *Vibrio fulnificus* isolated from shrimp products, 1132
Quantitation of *L. monocytogenes*, 424
Seafood microbial hazards
Hazards and safety of seafoods, 1409
Seafood safety
Hazards and safety of seafoods, 1409
Selective media
Isolation of *Aeromonas* spp. from meats, 125
Sensitivity
Immunomagnetic capture to detect listeria spp., 377
Sensory changes
Spoilage of vacuum-packaged cooked sausages, 724
Sensory evlauation
Sensory and microbial quality of irradiated chicken, 761
Serotype distribution
Salmonella serotypes in a poultry slaughterhouse, 1312
Serotypes
Diarrheagenic *Excherichia coli* in raw beef products, 177
Serum albumin
Reduction of aqueous chlorine, 276
Shedding
Escherichia coli O157 in feces of feedlot cattle, 466
Shelf life
Microbiology of catfish, 1081
Shelf life and *C. botulinum* in map salmon fillets, 1055
Shelf life of grated beetroots, 1230
Spoilage of vacuum-packaged cooked sausages, 724
Surface growth in sliced delicatessen meats, 510
Shelf life prediction
Shelf life prediction, 148
Rapid method for enumeration of *Pseudomonas fluorescens*, 385
Shell eggs
Ultraviolet radiation of shell eggs, 694
UV irradiation of shell eggs, 639
Shellfish
Viruses in shellfish, 677
Shiga toxin
Verotoxigenic *Escherichia coli* infection: U.S. overview, 1466
Shiga toxin-producing *E. coli*
STEC infections in Germany, 1454
Shiga-like toxin
Diarrheagenic *Excherichia coli* in raw beef products, 177
Shiga-like toxin infections by Argentina, 1458
Verotoxigenic *E. coli*, 1444
Shiga-like-toxin-producing *Escherichia coli*
Enterohemorrhagic *E. coli* Australia, 1447
Shredded vegetables
Microbiology of MAP vegetables, 1347
Shrimp
Characterization of *Vibrio fulnificus* isolated from shrimp products, 1132
Signal enhancement
Effects on the ATP bioluminescence signal, 799
Signal quenching
Effects on the ATP bioluminescence signal, 799
Silage
Listeria ribotypes recovered from dairy environments, 811
Slaughter inspection
Cattle and swine cytsticercosis, 447
Slaughterhouse
Airborne bacteria and carcass contamination, 38
Salmonellae, listeriae, yersiniae in abattoires, 367
Sliced bologna
Retail chilled display storage of bologna, 1099
Smoke
Inactivation of *L. monocytogenes* in hot-smoked salmon, 649
Mold growth on oil-coated cheese, 153
Smoked fish
L. monocytogenes dose-response relations, 918
Smoked salmon
L. monocytogenes in ready-to-eat seafoods, 372
Sodium chloride
Suppression of *Listeria* by *Carnobacterium*, 254
Sodium propionate
Sodium propionate to control *C. botulinum*
Soil
Growth of *L. monocytogenes* in soil, 1201
Sorbate
Antilisterial effects of sorbate-nisin combination, 1075
Spanish dry-cured hams
"Bone taint" in Spainish dry-cured hams, 667
Species identification
PCR identification of *vibrio vulnificus*, 81
Specificity
Immunomagnetic capture to detect listeria spp., 377
Spermidine
HPLC analysis of biogenic amines, 44
Spermine
HPLC analysis of biogenic amines, 44

Spice oil
Mold growth on oil-coated cheese, 153
Split dose
Radiosensitivity of *L. monocytogenes* with split dose, 262
Spoilage
HGMF enumeration of meat spoilage bacteria, 1388
Inhibitory effects of organic acids on meat spoilage, 246
Lactobacillus fructivorans in ketchup, 505
Microbiology of chili BO, 1235
Sporeformers
Evaluation of different pea cultivars in PE-2 medium, 1574
Spores
Extrusion and irradiation effects on *Clostridium sporogenes* spores, 777
Growth of foodborne pathogens during cooling of cooked beef, 272
Heat resistance of *B. cereus* spores, 544
Spraying
Poultry skin spraying to reduce *Salmonella typhimurium*, 992
Stainless steel
Sanitation of food-contact surfaces, 43
Staphylococcal enterotoxin
Production and thermal stability of sea with chitin, 1351
Staphylococcus
Irradiation of exotic meats, 756
Osmoadaptation by *Staphylococcus aureus*, 139
Staphylococcus aureus
Antibiotic resistance intraction of pesticides and antibiotics, 531
Differentiation of *S. aureus*, 686
Sanitation of food-contact surfaces, 43
Staphylococcal enterotoxins, 195
Starter cultures
Biogenic amines in fermented sausages, 825
Dairy enterococci, 732
Starters
Biogenic amines in a ewe's-milk cheese, 1371
Steam pasteurization
Steam pasteurization of beef carcasses, 485
Steam pasteurization of beef surfaces, 476
Steam-vacuum
Beef carcass decontamination procedures, 1146
Decontamination of beef by steam vacuuming, 107
Ecology of decontaminated beef carcasses, 114
Sulfur
Antimocrobial sulfur compounds from cabbage, 67
Summer sausage
E. coli O157:H7 viability in beef summer sausage, 1158
Supercritical-fluid extraction
Supercritical fluid extraction of aflatoxin M_1, 698
Surface charge
Attachment of *S. choleraesuis* to meat, 16
Surface conditioning
Media and surface conditioning influence cell adherence, 1034
Surveillance
Foodborne diseases in the Netherlands, 442
Surveillance of foodborne disease, 555
Surveillance of foodborne disease, 567
Surveillance of foodborne disease, 701
Surveillance of foodborne disease, 715
Surveillance of foodborne disease outbreaks, 1265
Survey
Surveys of *Salmonella* in liquid egg and hens, 1194
Survival
Bioluminescent *E. coli* O157:H7 survival in fermentation model, 1487
Growth of *L. monocytogenes* in soil, 1201
Survival in acidic foods
Survival of pathogens in acidic condiments, 753
Sustained acid resistance
Retention of acid tolerance and acid shock responses, 1478
Swabbing
Rapid *E. coli* O157:H7 detection from beef carcass surface, 870
Swabbing method
Airborne bacteria and carcass contamination, 38
Swine
Cattle and swine cytsticercosis, 447
Salmonella spp. in swine in Brazil, 1029
Swine kidneys
Confirmation of ochratoxin A in swine kidney, 172
T cell
Effects of lactobacilli on cytokine production, 1364
T-2 mycotoxin
T-2 ELISA employing a heterologous assay antigen, 321
Taenia saginata
Risk assessment model for *Taenia saginata*, 1110
Tag
Hide tag score and carcass microbiology, 1502
Tea
Fecal coliforms in tea, 215
TECRA
Bacillus enterotoxin, 1391
Temperature
Retail chilled display storage of bologna, 1099
Suppression of *Listeria* by *Carnobacterium*, 254
Temperature abuse
Shelf life prediction, 148
Thermal death time
Inactivation of *E. coli* salmonella and enzymes in beer, 471
Thermal degradation
Thermal degradation of green asparagus texture, 315
Thermal inactivation
Inactivation and regeneration of horseradish peroxidase at high temperatures, 961
Thermal sensitivity
Neosartorya fischeri in jelly, 1577
Thermoresistometer
HTST peroxidase inactivation with five-channel computer-controlled thermoresistometer, 967
Time/temperature abuse
Refrigeration of oyster shellstock, 349
TNFα
Effects of lactobacilli on cytokine production, 1364
Tofu
V. cholerae growth in street-vended foods in Malaysia, 644
Tomato ketchup
Lactobacillus fructivorans in ketchup, 505

Tomatoes
Herpesvirus on food, 1259
Transfer of *Salmonella montevideo* into tomatoes with a knife, 858
Tonsils
Salmonella spp. in swine in Brazil, 1029
Toxicity
A. clavatus mycotoxin and malting extract toxicity, 1381
Toxigenic *E. coli*
Escherichia coli from cow's milk and feces, 1174
Toxoplasma gondii
Long-term effects of toxoplasmosis, 1595
Toxoplasmosis
Long-term effects of toxoplasmosis, 1595
Trisodium phosphate
Ecology of decontaminated beef carcasses, 619
Poultry skin spraying to reduce *Salmonella typhimurium*, 992
TRYPTAMINE
HPLC analysis of biogenic amines, 44
Turkey
Heat resistance of *E. coli* O157:H7
Isolation of *Aeromonas* spp. from meats, 125
Tyramine
Biogenic amines in fermented sausages, 825
HPLC analysis of biogenic amines, 44
Tyramine formation by *Pediococcus* spp., 83
UV radiation
Ultraviolet radiation of shell eggs, 694
UV irradiation of shell eggs, 639
Vacuum packaging
Spoilage of vacuum-packaged cooked sausages, 724
Vacuum-packaged
Fate of pathogens in dry-cured hams, 1541
Validation
Validation of predictive models, 1142
Vegetables
C. botulinum and VP-Map vegetables, 1208
Microbiological quality of RTU vegetables, 954
Vegetative cells
Growth of foodborne pathogens during cooling of cooked beef, 272
Verocytotoxigenic *E. coli*
VTEC infection: Canada, 1451
Verocytotoxin
Verotoxigenic *Escherichia coli* infection: U.S. overview, 1466
Verotoxigenic *Escherichia coli*
Survey of pathogens in raw milk, 1341
Verotoxin
Low-temperature growth of *E. coli* in foods, 746
Verotoxigenic *E. coli*, 1444
Vibrio cholerae
Bacteriocidal effect of lime juice, 1329
V. cholerae in ceviche, 237
Vibrio cholerae O139
V. cholerae growth in street-vended foods in Malaysia, 644
Vibrio vulnificus
Characterization of *Vibrio fulnificus* isolated from shrimp products, 1132
PCR identification of *vibrio vulnificus*, 81
Refrigeration of oyster shellstock, 349
Vibrio
Vibrio and raw oysters, 353
Viruses
Irradiation and heat inactivation of viruses, 426
Viruses in shellfish, 677
VTEC
UK views on VTEC, 1463
Wash water temperature
Bacterial populations on shell eggs, 1324
Water activity
Osmoadaptation by *Staphylococcus aureus*, 139
Waterborne diseases
Waterborne pathogen risk assessment, 1426
Waterborne pathogens
Waterborne pathogen risk assessment, 1426
Wheat noodles
V. cholerae growth in street-vended foods in Malaysia, 644
Wild boar
Erysipelothrix in retail game meat, 328
Wine
Fungicide residues in rosé wines, 1120
Wine-making
Fungicide residues in rosé wines, 1120
Yersinia spp.
Salmonellae, listeriae, yersiniae in abattoires, 367
Yogurt
Effects of lactobacilli on cytokine production, 1364
E. coli O157 in fermented dairy products, 891
Yolk
Drug transfer into eggs, 1251
Zambia
Food preparation in Zambia, 161
Food vending in Zambia, 288
Hazards at food vending sites in Zambia, 391